

**Mutual Trading, Inc.**  
**Japanese Shochu Spec Sheet**

<b>Distillery</b>	Sanwa Shurui Co., LTD.
<b>Founded</b>	1958
<b>Profile</b>	The lush greenery, refreshing breezes and pure cool water of Oita Prefecture provide a fitting setting for the distillery and brewery of Sanwa Shurui. Sanwa Shurui was started in 1958 when three companies merged. A fourth company joined the group the following year and this effectively brought for fermentation- related licenses under the one roof. The company's motto is always the same: "Quality comes first."

<b>Product Name</b>	Iichiko Seirin
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<b>Item Number</b>	4185
<b>Case Contents</b>	12 bottles
<b>Size</b>	750ml
<b>Type of Shochu</b>	Otsu
<b>Main Ingredient</b>	Barley
<b>Variety of Ingredient</b>	
<b>Type of Koji</b>	White Koji
<b>Distillation Method</b>	Atmospheric & Vacuum
<b>Aged</b>	
<b>Blending Ratio</b>	
<b>Storage Container</b>	
<b>Proof</b>	40 proof
<b>Introduced In</b>	
<b>Distillery Location</b>	Oita Prefecture
<b>Master Blender</b>	N/A



LIGHT	FLAVORFUL	CHARACTERED	RICH
○			

STRAIGHT	ROCK	WITH WATER	WITH HOT WATER	FOR COCKTAIL
○	○			○

APERITIF	APPETIZER	MAIN DISH	DIGESTIF
○	○	○	

<b>Tasting Notes</b>
Taking their meticulously made unblended iichiko Shochu, and then filtering it with bamboo charcoal produces Seirin's unique refreshing aroma.