## Mutual Trading, Inc. Japanese Sake Spec Sheet

Brewery	KOMAKI DISTILLERY CO., LTD.	
Founded	1909	
Profile	Located Satsuma county of Kagoshima prefecture, and established in 1909. Their motto is "Kodawari" and they feel free to pursue their "Kodawari" because Komaki Jozo is a family-run business. Koadawari is, roughly translated, the uncompromising pursuit of perfection.	

Product Name Issho Bronze Imo Shochu

Item Number	10801	
Case Contents	12 bottles	
Size	720ml	
Type of Shochu	Single distilling (Otsu-rui)	
Main Ingredient	Sweet potato	
Variety of Ingredient	Okinawan sweet potato (kogane sengen)	
Type of Koji	Akita Konno White Koji	
Distillation Method	Atmospheric distillation	
Aged	180 days	
Blending Ratio	83% sweet potato 17% rice	
Storage Container	Tank Storage	
Alcohol by Volume	25%	
Introduced In	2010	
Distillery Location	Kagoshima Prefecture	
Creater	Komaki Isesuke	



LIGHT	FLAVORFUL	CHARACTERED	RICH
	0	0	0

STRAIGHT	ROCK	WITH WATER	WITH HOT WATER	FOR COCKTAIL
	0	0	0	O (with soda)

APERITIF	APPETIZER	MAIN DISH	DIGESTIF
0	0	0	0

## **Food Pairings**

Prosciutto and smoked salmon.

## **Tasting Notes**

Made with local ingredients from Kagoshima, the sweet potato is mashed and fermented using white koji mold and yeast, and the fermentation process is managed at a low temperature below 20 degrees Celsius leads to a refreshing and citrusy flavor.

\*This product was created to commemorate the 100th anniversary of its founding in 2009. "Issho Silver (Black)" used koji mold and yeast that have been cultivated and survived for 100 years since the company's establishment in honor of its 100-year history. On the other hand, "Issho Bronze (White)" was brewed using beer yeast as a new approach for the next 100 years. It was test-sold only in 720ml bottles for 3 months from November 2010 and officially launched for sale in August 2011, including 1-liter bottles. The number of products produced is limited, so only a limited number of retail stores nationwide handle it.