

Mutual Trading, Inc. Japanese Shochu Spec Sheet

Company Name	Nishiyoshida Shuzo
Founded	1893
Profile	Believing that making Shochu makes smiles, Nishiyoshida Brewery's goal is to contribute to society by producing Honkaku Shochu (premium Shochu). They have strived to develop new technology while still improving the traditional craftsmanship since establishment in 1893. Rooted in the local area of the Tsukushi Plain and using local water and produce, the brewery presents a genuine Fukuoka flavor.

Product Name	Kintaro (Roasted Barley Shochu)
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Item Number	4835
Case Contents	12 bottles
Size	750ml
Type of Shochu	Otsu Rui
Main Ingredient	Barley, Barley Koji
Variety of Ingredient	Barley
Type of Koji-Kin	Black Koji-Kin
Distillation Method	Single (Normal Pressure)
Aged	N/A
Blending Ratio	N/A
Storage Container	Steel Tank
Alcohol by Volume	25% (50pf)
Introduced In	2001
Distillery Location	Fukuoka Prefecture
Distillery Head	Shoji Yoshida



LIGHT	FLAVORFUL	CHARACTERED	RICH
		○	○

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

APERITIF	APPETIZER	MAIN DISH	DIGESTIF
	○	◎	

Food Pairings
Yakitori, Fried Chicken

Tasting Notes
Barley is roasted to perfection before being used to make this rare and special Shochu. High aromatics, with an initially sweet, roasted flavor that rises and fades into a dry, grassy bite, with a tail of buttercream and chocolate. Dangerously good.

Awards