

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

<b>Brewery</b>	Echigo Beer
<b>Founded</b>	1995
<b>Profile</b>	Beginning as a brewpub, Echigo was Japan's first brewpub. They have led the industry for 20 years, producing quality craft beer and bringing the taste of good beer to Japan, and now hope to bring these excellent Japanese beers to beer fans across the globe.

<b>Product Name</b>	Koshihikari Echigo Beer Can
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<b>Item Number</b>	9907
<b>Case Contents</b>	24 bottles (individual)
<b>Size</b>	330ml/11.15floz
<b>Method</b>	Bottom-cropping
<b>Style</b>	Rice Lager
<b>Malt</b>	Pilsner Malt, Wheat Malt
<b>Malt Origin</b>	Europe
<b>Hops</b>	Hersbrucker
<b>Hops Origin</b>	Germany
<b>Filtration</b>	Yes
<b>Tank Type</b>	N/A
<b>Best Before</b>	6 months
<b>Limited Item</b>	No
<b>Introduced in</b>	2014
<b>ABV</b>	5.0%
<b>Brewery Location</b>	Niigata



<b>Nose</b>
Has the sweet aroma of freshly steamed rice, with a delicate and hoppy perfume.

<b>Flavor</b>
Clean, crisp and refreshing. Has a quiet intensity not found in most other rice lagers.

<b>Food Pairings</b>
Sushi, Yakitori and other Japanese Dishes

<b>Tasting Notes</b>
[Designed for export to the United States] Rice lager made with Niigata Prefecture's celebrated Koshi Hikari rice. Has fine and persistent carbonation, and a clean, crisp flavor from the super premium rice. Using the Decoction method, Echigo Brewery maximizes the flavor from the rice and malt.

<b>Awards</b>
2001 Japan Beer Cup Bronze 2009 Monde Selection Silver Medal