

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

Distillery	Manzen Shuzo
Founded	1922
Profile	Hand-crafted, traditional tools and techniques are Manzen Shuzo's specialties.

Product Name	Manzen Imo Shochu
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Item Number	5700
Case Contents	6 bottles
Size	1750ml
Type of Shochu	Otsu-ruji
Main Ingredient	Sweet Potato, Rice Koji
Variety of Ingredient	Koganesengan
Type of Koji-Kin	Black Koji-Kin
Distillation Method	Single (Normal Pressure)
Aged	6 Months
Blending Ratio	None
Storage Container	Stainless
Alcohol by Volume	25% (50 Proof)
Introduced In	1999
Distillery Location	Kagoshima Prefecture
Distillery Head	Toshihiro Manzen



LIGHT	FLAVORFUL	CHARACTERED	RICH
	○	○	

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

APERITIF	APPETIZER	MAIN DISH	DIGESTIF
		○	○

Food Pairings
Cream Stew and Chowder, Sweet Pork Dishes, Creamy Deserts

Tasting Notes
Made using Akita Prefecture's Hitomebore rice and a traditional <i>and handmade</i> Wooden Distiller and condensing coil, Manzen Imo Shochu is lush and full of flavor.