

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

<b>Company Name</b>	Noguchi Naohiko Sake Institute Inc.
<b>Founded</b>	2017
<b>Profile</b>	About 70 years of pursuit of sake brewing, this sake brewery was established by Naohiko Noguchi who is the brewery of Japan's greatest, known as "God of sake brewing," as the culmination of the sake brewing life. The sake brewery, which opened in November 2017, was named as a mission to study the craftsman's technique, spirit, and way of life in the sake brewing, and pass it on to the next generation.

<b>Product Name</b>	Noguchi Institute Sakekasu Shochu 2020 vintage
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<b>Item Number</b>	13952
<b>Case Contents</b>	6 bottles
<b>Size</b>	720ml
<b>Type of Shochu</b>	Kasutori
<b>Main Ingredient</b>	Sake Kasu
<b>Ingredient Source</b>	Ishikawa, Toyama, Nagano, Hyogo, Okayama
<b>Water</b>	In-House Well Water
<b>Type of Koji Kin</b>	Yellow Koji
<b>Distillation Method</b>	Single Distillation
<b>Aged</b>	2 Years or More
<b>Blending Ratio</b>	No blending or dilution
<b>Alcohol by Volume</b>	38%
<b>Introduced In</b>	2021
<b>Distillery Location</b>	Ishikawa Prefecture
<b>Distillery Head</b>	Noguchi Naohiko



<b>LIGHT</b>	<b>FLAVORFUL</b>	<b>CHARACTERED</b>	<b>RICH</b>
<input type="radio"/>			

<b>STRAIGHT</b>	<b>ROCK</b>	<b>WITH WATER</b>	<b>WITH HOT WATER</b>	<b>FOR COCKTAIL</b>
	<input type="radio"/>	<input type="radio"/>		

<b>APERITIF</b>	<b>APPETIZER</b>	<b>MAIN DISH</b>	<b>DIGESTIF</b>
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

<b>Food Pairings</b>
Motsunabe (giblets hot pot), Dishes using Miso, Pecorino, Romano Cheese, Ajillo, Paella

<b>Tasting Notes</b>
This light and smooth shochu displays intense aromatics reminiscent of Noguchi Institute's Ginjo sake, and the palate retains a gentle rice-derived flavor laden with fruit and spice, ending in a robust and reverberant finish that allows the drinker to enjoy the sake-like notes without any distinctive sweetness. Enjoy neat in a grappa glass, chilled, on the rocks, or in the mixed drink of your choice. Indeed, the institute suggests to blend white wine and Sakekasu Shochu at an 8:2 ratio, or to combine sparkling water and their shochu at 8:2 and add a squeeze of Japanese citrus such as sudachi, kabosu or yuzu, or even to add sansho pepper sprout to make a luxurious Japanese-style mojito.