

**Mutual Trading, Inc.
Sake Spec Sheet**

Company Name	YAMAKAWA SHUZO Co., Ltd.
Founded	1946
Profile	Yamakawa Brewery is particular about creating kuusu/koshu (aged awamori) and are famous for their products. Sleeping and aging quietly while dreaming of making it to 100 years are their 30, 40 , and even 50 years old kuusu. During a time of financial hardship, the brewery chose not to sell "young" awamori and instead chose to endure and let their awamori sleep, believe that one day the "Age of Kuusu" would come around. Among the Japanese alcohol sold in 2017, the brewery launched their special reserve kuusu, Kaneyama 1967 (50 years old kuusu at that time), which is said to be the oldest limited sake in Japan. They endeavor to bring the evolved flavor of aged awamori, lost traditions, and their founding principals.

Product Name	Sakura Yamakawa Ryukyu Awamori Koshu
---------------------	--------------------------------------

Item Number	10335
Case Contents	12 bottles
Size	750ml
Type of Shochu	Awamori, Genshu, Koshu
Geographical Indication	Ryukyu
Main Ingredient	Rice
Variety of Ingredient	Thai Rice (Indica)
Rice-Polishing Ratio	-
Type of Koji	Black Koji
Distillation Method	Single, Atmospheric
Aged	5-15 years (blended)
Blending Ratio	10% of each year
Storage Container	Tank, Ceramic Jar
Alcohol by Volume	43%
Introduced in	2018
Distillery Location	Okinawa Prefecture
Distillery Head	Muneji Furugen



LIGHT	FLAVORFUL	CHARACTERED	RICH
	○		○

STRAIGHT	ON THE ROCKS	WITH COOL WATER	WITH HOT WATER	IN COCKTAILS
○	○			

APERITIF	APPETIZER	MAIN DISH	DIGESTIF
			○

Food Pairings
Pairs well with all types of foods, especially rich dishes and pork. Try it with Caramel, Chocolate, Vanilla, and Nutty desserts.

Tasting Notes
Created by blending equal parts of awamori vintages aged from 5 to 15 years in ceramic jars. This awamori is cask strength and is not diluted by any additional water. Taste the history and culture of this gem of a kuusu (aged awamori) by sipping it slowly and savouring it after your meal. Warm & gentle aroma of roasted nuts, root vegetables barley, dates, shiitake mushroom, toffee, and steamed rice. Round and ample mouthfeel with a sharp edge. Impactful, full body with layers of flavors and umami and a long lingering finish.