

## Mutual Trading, Inc. Japanese Shochu Spec Sheet

<b>Company Name</b>	Nishi Shuzo Co., LTD.
<b>Founded</b>	1845
<b>Profile</b>	Believing that good shochu, like a good harvest, is nothing less than a gift from the earth, Nishi Shuzo only uses potatoes and rice grown by local farmers. Additionally the brewery itself is surrounded by mountains, and thus they are blessed with good water.

<b>Product Name</b>	Tomino Houzan
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<b>Item Number</b>	9066
<b>Case Contents</b>	12 bottles
<b>Size</b>	750ml
<b>Type of Shochu</b>	Otsu Rui
<b>Main Ingredient</b>	Sweet Potato, Rice Koji
<b>Variety of Ingredient</b>	Koganesengan
<b>Type of Koji-Kin</b>	Yellow Koji-Kin
<b>Distillation Method</b>	Single Normal Pressure
<b>Aged</b>	N/A
<b>Blending Ratio</b>	N/A
<b>Storage Container</b>	N/A
<b>Alcohol by Volume</b>	25% (50 proof)
<b>Introduced In</b>	1998
<b>Distillery Location</b>	Kagoshima Prefecture
<b>Distillery Head</b>	Takeaki Arima



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

<b>Food Pairings</b>
Sea Bream Carpaccio, Sushi

<b>Tasting Notes</b>
Using low-temperature fermentation, yellow koji (usually used in sake rather than shochu) and carefully selected sweet potatoes, Tomi no Houzan displays a sweet and citrusy aroma and light, enjoyable flavor.

<b>Awards</b>
International Wine & Spirits Competition 2014 - Silver Award LA Wine & Spirits Competition 2014 - Gold Award Monde Selection 2013 - Grand Gold Medal