

Mutual Trading, Inc.
Japanese Sake Spec Sheet

Brewery	Hanaharu Shuzo Co., Ltd.
Founded	1718
Profile	Striving for the "finest sake with mild aroma, that is clean, smooth, and soft to the palate", Hanaharu Shuzo continues to mill their own sake rice and brew sake in Aizu, Fukushima. Their sake reflects the umami and sweetness of the rice at maximum and brings warmth to everyone's heart.

Product Name	Hanaharu Noujun Junmai
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Item Number	04647
Case Contents	6
Size	720ml
Class	Tokubetsu Junmai
Rice	Maihime
Rice (kakemai)	Maihime
Water	Underground Water
Rice-Polishing Ratio	55%
Yeast	Utsukushima Kirameki Kobo
sake Meter Value	-1.5
Acidity	1.7
Amino Acids Level	
Alcohol by Volume	15%
Aged	
Introduced in	2004
Brewery Location	Fukushima
Brewery Head	Junko Kashiwagi



SWEET	SEMI-SWEET	SEMI-DRY	DRY	EXTRA-DRY
			○	

FRAGRANT	LIGHT	AGED	RICH
			○

COLD	ROOM TEMP	BODY TEMP	WARM
○	○	◎	◎

APERITIF	APPETIZER	MAIN DISH	DIGESTIF
		○	

Food Pairings
Meat dishes, dishes using butter, etc.

Tasting Notes
Junmai sake, with umami from rice and pleasant acidity. Enjoyable in any temperature from cold to hot. A kind of sake that would enhance the flavor of any paired food.