

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

Brewery	Fumigiku Shuzo
Founded	1916
Profile	Founded in 1916, the current fourth generation owner and toji (master brewer) brews sake using pure fukuryusui from Tateyama mountain range and local Sake Rice from Toyama prefecture. Its HANEYA brand named after the original shop name spares no painstaking effort and is light and soft in texture. The wish is express the desire to lift the drinker's spirits up as if giving you wings to fly. From 2012 they have converted to all-season brewing and are able to provide fresh nama sake throughout the year.

Product Name	Haneya Tokubetsu Junmai
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Item Number	10273
Case Contents	24 bottles
Size	720ML
Class	Tokubetsu Junmai
Rice	Gohyakumangoku
Rice (kakemai)	Gohyakumangoku
Water	Tateyama fukuryusui
Rice-Polishing Ratio	60%
Yeast	Kanazawa Yeast
Sake Meter Value	+5
Acidity	1.4
Amino Acids Level	1.3
Alcohol by Volume	14%
Aged	0
Introduced in	2017
Brewery Location	Toyama Prefecture
Brewery Head	Keiki Hane



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
Pairs well with seafood dish whether it's Japanese, French, or Italian. Also with hot pot and shabu shabu.

Tasting Notes
Beautifully transparent balance of acidity and dryness. A sake which will not tire your palate.