

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

<b>Brewery</b>	Emishiki Sake Brewery Co., LTD
<b>Founded</b>	1892
<b>Profile</b>	This brewery is located in the 50th Minakuchi-shuku on the former Tokaido, in a mountainous area 20km away from Lake Biwa in Shiga Prefecture. Shiga Prefecture is know for its Shigaraki ware, one of the "Six Ancient Kilns" in Japan, and is famous as the main production area of raw rice. In recent years, the mellow sweetness, which has been a characteristic of local sake since ancient times, has been pushed to the front and highlighted in Emishiki sake. Brewing is lead by Mr. Atsunori Takeshima, the head of the family and the fifth head of this brewery.

<b>Product Name</b>	Emishiki Sensation Black
---------------------	--------------------------

<b>Item Number</b>	10320
<b>Case Contents</b>	12 bottles
<b>Size</b>	720 ml
<b>Class</b>	Junmai, Genshu
<b>Rice</b>	Tamasakae
<b>Rice (kakemai)</b>	
<b>Water</b>	Local Well Water
<b>Rice-Polishing Ratio</b>	50%
<b>Yeast</b>	Kyokai #7
<b>Sake Meter Value</b>	-2.0
<b>Acidity</b>	1.7
<b>Amino Acids Level</b>	1
<b>Alcohol by Volume</b>	16.0%
<b>Aged</b>	N/A
<b>Introduced in</b>	N/A
<b>Brewery Location</b>	Shiga Prefecture
<b>Brewery Head</b>	Atsunori Takeshima



<b>SWEET</b>	<b>SEMI-SWEET</b>	<b>SEMI-DRY</b>	<b>DRY</b>	<b>EXTRA-DRY</b>
		○		

<b>FULL BODIED</b>	←—————→	<b>LIGHT</b>
	○	

<b>FRAGRANT</b>	<b>LIGHT</b>	<b>AGED</b>	<b>RICH</b>
○			

<b>AROMATIC</b>	<b>CITRUSY</b>	<b>EARTHY</b>	<b>FRUITY</b>
	○		○

<b>COLD</b>	<b>ROOM TEMP</b>	<b>BODY TEMP</b>	<b>WARM</b>
◎	○		

<b>APERITIF</b>	<b>APPETIZER</b>	<b>MAIN DISH</b>	<b>DIGESTIF</b>
	○	○	

<b>Food Pairings</b>
Yakitori, Grilled Mackerel with Salt, Mustard-dill Salmon, Shellfish, Fruit Salad

<b>Tasting Notes</b>
Emishiki's contemporary "Sensation" series are high-quality, well-priced sake that can be enjoyed every day during the four seasons. Sensation Black has a fresh scent like young grass, pandan, green apple, and strawberries. It has soft and delicate sweetness that is reigned in by the rising acidity. A rounded but firm mouthfeel with a crisp finish enhanced by minerality and amino acids. The bitterness of yeast-derived succinic acid creates a comfortable pairing, and it goes well with classics like yakitori to unconventional ethnic and European-style dishes.

<b>Awards</b>