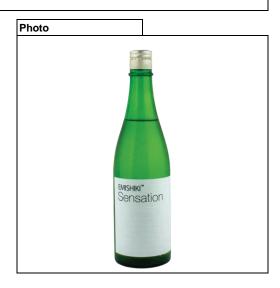
## Mutual Trading, Inc. Japanese Sake Spec Sheet

Brewery	Emishiki Sake Brewery Co., LTD
Founded	1892
Profile	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.

Product Name	Emishiki Sensation White

Item Number	10321	
Case Contents	12 bottles	
Size	720 ml	
Class	Junmai, Genshu	
Rice	Ginfubuki	
Rice (kakemai)		
Water	Local Well Water	
Rice-Polishing Ratio	50%	
Yeast	-5.0 1.6	
Sake Meter Value		
Acidity		
Amino Acids Level	1	
Alcohol by Volume	16.0%	
Aged	N/A	
Introduced in	N/A	
Brewery Location	Shiga Prefecture	
Brewery Head	Atsunori Takeshima	



SWEET	SEMI-SWEET	SEMI-DRY	DRY	EXTRA-DRY
	0			
				_
FULL BODIED	•	<b>-</b>	LIGHT	
		0		
				_
FRAGRANT	LIGHT	AGED	RICH	
0				1
				<del>-</del>
AROMATIC	CITRUSY	EARTHY	FRUITY	
	0			
				7
COLD	ROOM TEMP	BODY TEMP	WARM	
0	0			
				_
APERITIF	APPETIZER	MAIN DISH	DIGESTIF	
	0	0		

## **Food Pairings**

Fried Chicken, Teriyaki Yellowtail, Boiled Vegetables, Caesar Salad, Sashimi, Steamed Fish

## **Tasting Notes**

Emishiki's contemporary "Sensation" series are high-quality, well-priced sake that can be enjoyed every day during the four seasons. Sensation White has a pleasant Ginjo scent comprised of citrus, grapes, banana, and ripe red apple form the nose. Soft and rounded sweetness spreads, followed by a refreshing acidity and a gentle lingering fruity finish. A sake that pairs well with light appetizers, chicken, and fish.

## **Awards**

Sake Competition Junmai Entry: 2018 Gold, 2019 Silver