

**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 White
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<b>Item Number</b>	10321
<b>Case Contents</b>	12 bottles
<b>Size</b>	720 ml
<b>Class</b>	Junmai, Genshu
<b>Rice</b>	Ginfubuki
<b>Rice (kakemai)</b>	
<b>Water</b>	Local Well Water
<b>Rice-Polishing Ratio</b>	50%
<b>Yeast</b>	Kyokai #10
<b>Sake Meter Value</b>	-5.0
<b>Acidity</b>	1.6
<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>
Fried Chicken, Teriyaki Yellowtail, Boiled Vegetables, Caesar Salad, Sashimi, Steamed Fish

<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 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.

<b>Awards</b>
Sake Competition Junmai Entry: 2018 Gold, 2019 Silver