

Mutual Trading Inc.
Japanese Sake Spec Sheet

Brewery:	Suigei Brewery
Founded:	1872
Profile:	This is the only sake brewery in Kochi City, named after the alias of Yamauchi Yodo, a Daimyo from the Edo period in the Shikoku region of Japan. It's located by the sea of Kochi, known for whale sightings and plentiful seafood. The brewery focuses on making sake that pairs perfectly with the local "Tosa" food culture, using pure spring water from the isolated Tosa Mountain range that's free from iron and manganese. They're very careful about the ingredients they use, including carefully polished rice and true Kumamoto Yeast. Their goal is to create sake that perfectly complements the local cuisine, with a gentle aroma, a rich and distinctive flavor, a clean finish, and a refreshing acidity that enhances the food's taste. Their specialty is Junmai sake, which uses the unique properties of the rice to produce a variety of sake ranging from Junmai to Junmai Daiginjo.

Product Name	Suigei Kaju 39
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Item Number	10546
Case Contents	12 bottles
Size	720ml
Base	Sake
Main Ingredient	Yuzu
Aged	
Alcohol by Volume	9%
Introduced In	2021
Brewery Location	Kochi Prefecture



SWEET	SEMI-SWEET	SEMI-DRY	DRY	EXTRA DRY
○				

FRAGRANT	LIGHT	AGED	RICH
			○

APERITIF	APPETIZER	MAIN DISH	DIGESTIF
○	○		○

Tasting Notes
With a refreshing sweet aroma and an exquisite tart flavor, this sake based liqueur electrifies the palate with a juicy citrus burst. Suigei Brewery's home Kochi prefecture is a major producer of citrus, and boasts the highest production volume in Japan. Suigei's citrus liqueur incorporates 39% fruit juice; a blend of Yuzu citrus, Konatsu citrus, and Naoshichi citrus (a type of sudachi). The concentrated flavor makes this an excellent addition to dishes or cocktails, but the brewery also recommends enjoying Kaju 39 chilled, on the rocks, and mixed with sparkling water or hot water depending on the season and occasion.