

Mutual Trading, Inc.
Japanese Sake Spec Sheet

Brewery	Kokonoe Saika Co., Ltd
Founded	1908
Profile	Kokonoe Saika was founded in 1908 with the principal purpose of producing vinegar. The founder's vision was to create premium vinegar using high quality sake kasu (or lies): the main raw ingredient in their vinegar. In 1934, the company's vision expanded to brew sake fit for the dining table. Today, Kokonoe Saika produces both high quality vinegar as well as jizake. Currently, most of the sake rice used to brew sake is grown by the company's relatives locally in Wakayama. The bi-product of the sake rice kasu is used to brew their vinegar. Kokonoe Saika only uses sake for the production of their in-house spirits; the foundation of their umeshu.

Product Name	Saika Nigori Umeshu
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Item Number	860
Case Contents	12 bottle
Size	
Class	Liquor
Rice	
Rice (kakemai)	
Rice-Polishing Ratio	
Yeast	
Sake Meter Value	
Acidity	
Amino Acids Level	
Alcohol by Volume	10% to 11%
Aged	None
Introduced in	2017
Brewery Location	Wakayama Prefecture
Brewery Head	Ueda Tomoya



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

Tasting Notes
This drink is made by straining the plum pulp from Saika Umeshu and mixing it with the filtered Umeshu. This a genuine Umeshu that combines refreshing aroma and acidity of plum with the rich flavors of sake. Recommended to serve on rocks or for use in cocktails such as Daquiris.