

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

Brewery	Kondo Shuzo
Founded	1921
Profile	In Year 8 of the Meiji Era, Kondo Shuzo was established in the town of Omama in the Gunma Prefecture, and they have been brewing sake with Akagisan's (Akagi Mountain's) subterranean spring water ever since. The breweries slogan is "Otoko no Sake, Akagisan kara Kuchi" (aka. "a Sake among men - from Akagi mountain to your lips") and they have strong local popularity in Gunma Prefecture, where their main fanbase resides. They are loved for their refreshingly crisp sake.

Product Name	Akagisan Junmai Ginjo
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Item Number	4000
Case Contents	12 bottles
Size	720ml
Class	Junmai Ginjo
Rice	100% Gohyakumangoku
Water	Mt. Akagi Mineral Water
Rice-Polishing Ratio	50%
Yeast	-
Sake Meter Value	-
Acidity	1.3
Amino Acids Level	1.2
Alcohol by Volume	15-16%
Introduced in	
Brewery Location	Gunma Prefecture
Brewery Head	Yuichiro Kondo



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
Very versatile, can pair with meat, fish, sashimi, sushi, or any kind of dish.

Tasting Notes
Kondo Shuzo uses only their own hand-selected Gohyakumangoku sake rice - well known for it's suitability for sake brewing - to produce this sake. Having perfected their craft day-by-day over the last 140 years, the brewery would now like to present to the USA market a rich, round semi-dry sake brewed with care using Mount Akagi mineral water.