

Mutual Trading, Inc. Japanese Sake Spec Sheet

Brewery	Asamai Shuzo Co LTD
Founded	1917
Profile	Established in 1917, this brewery located in Akita lies in the northernmost part of Japan, burdened by heavy snowfall - great sake brewing conditions. They only use rice grown within 5km of the brewery, and only make Junmai sake.

Product Name	Amanoto Junkara
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Item Number	5620
Case Contents	12 bottles
Size	720ml
Class	Junmai
Rice	Miyama Nishiki
Rice (kakemai)	
Rice-Polishing Ratio	60%
Yeast	Akita Yeast
Sake Meter Value	+10
Acidity	1.6
Amino Acids Level	1.2
Alcohol by Volume	16.6%
Aged	
Introduced in	2001
Brewery Location	Akita
Brewery Head	Moriya Kouichi



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
Somewhat strong flavors, Western Dishes

Tasting Notes
The nose and flavor are both steamed rice, and it has a clean, comforting flavor. If warmed, it expands the range of flavors in the sake. Fun to experiment with pairing, as when warmed it can go well with many dishes.