

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

<b>Brewery</b>	Akita Seishu Co., Ltd.
<b>Founded</b>	1865
<b>Profile</b>	Founded in 1865 as Yamato Shuzoten, Akita Seishu's sake brewing policy over its 150-year history has been to grow rice locally, brew sake with a local flavor, and endeavor to make sake that is loved by the community. In recent years, the brewery has focused on producing Junmai sake mainly using the traditional Akita-Style Kimoto method that was popular at the time of the company's founding.

<b>Product Name</b>	Dewatsuru Matsuri Cup
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<b>Item Number</b>	See photo →
<b>Case Contents</b>	30 cups (1 design per case)
<b>Size</b>	180ml
<b>Class</b>	Junmai
<b>Rice</b>	Menkoina
<b>Rice (kakemai)</b>	
<b>Water</b>	Subsoil Water (Fukuryusui) from the Dewa Hills
<b>Rice-Polishing Ratio</b>	65%
<b>Yeast</b>	AK-1
<b>Sake Meter Value</b>	+5
<b>Acidity</b>	1.6
<b>Amino Acids Level</b>	1.0
<b>Alcohol by Volume</b>	14%
<b>Aged</b>	1 year
<b>Introduced in</b>	2003
<b>Brewery Location</b>	Akita Prefecture
<b>Brewery Head</b>	Akihiro Sasaki

<b>Photo</b>		
		
10791 Kanto Lanterns	10792 Hanabi	10793 Bon Odori
		
10794 Kamakura	10795 Inukko	10796 Namahage

<b>SWEET</b>	<b>SEMI-SWEET</b>	<b>SEMI-DRY</b>	<b>DRY</b>	<b>EXTRA-DRY</b>
			○	

<b>FRAGRANT</b>	<b>LIGHT</b>	<b>AGED</b>	<b>RICH</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>
Oysters, skewers, salads, vinegared dishes, meat dishes, French cuisine, fusion and other cuisines, etc.

<b>Tasting Notes</b>
Take a trip to Akita prefecture with these summer and winter festival themed cup sake. The summer is represented by the Akita Kanto festival, Omagari Hanabi festival (Fireworks), and Nishinomai Bon Odori. The winter is represented by Yokote Kamakura (Snow Hut) festival, Yuzawa Inukko festival, and Oga Namahage festival. The sake has a modest aroma of cool green stone fruits, dark milk chocolate, and mushroom. The sake itself has a vibrant flavor with a gentle note of rice. Relatively dry with a higher acidity level, it is excellent paired with strong flavors and rich foods.