

Mutual Trading, Inc.
Japanese Sake Spec Sheet

Brewery	Yaoshin Brewery
Founded	1922
Profile	Yaoshin Brewery's brand name "Gangi" refers to the stepped piers that line the nearby river. They brew sake in an honest, straightforward manner, and try to perform as little post-processing as possible by forgoing widely practiced steps like roka (carbon filtration). All of their sake is Junmai as well - meaning that they do not fortify their sake with brewer's alcohol despite this being a traditional sake brewing technique. Just as an artist carves away layers of wood to reveal the beautiful wooden sculpture inside, so does Yaoshin wish to carve rice to reveal the delicious sake hidden inside.

Product Name	Gangi Sekirei Junmai Daiginjo
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Item Number	8452
Case Contents	12 bottles
Size	720ml
Class	Junmai Daiginjo
Rice	Yamada Nishiki
Rice (kakemai)	Yamada Nishiki
Water	Brewery's Groundwater
Rice-Polishing Ratio	35%
Yeast	Yamaguchi 9H
Sake Meter Value	+2
Acidity	1.7
Amino Acids Level	1
Alcohol by Volume	16%
Aged	
Introduced in	2016
Brewery Location	Yamaguchi Prefecture
Brewery Head	Kobayashi Hisashige



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
Tosa-ni of bamboo shoot, white fish sashimi, root vegetable salad

Tasting Notes
This sake is smooth and graceful, like the sekirei (Japanese wagtails) that swoop and glide over the Nishikigawa river that flows next to the brewery. Has an elegant, satisfying aroma and a beautiful, long finish.