

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

<b>Brewery</b>	Hakkaisan Brewery Co., LTD
<b>Founded</b>	1922
<b>Profile</b>	Founded in 1922, Hakkaisan Brewery is situated at the foot of Mount Hakkai in Niigata. The spring water that flows from the mountain is used to produce its sake. The guiding principles of the brewery are to produce the finest sake that people will never tire of, to apply the highest standards of production to all its sakes, and in order to achieve the smooth wonderfully pure and mellow flavors of Hakkaisan sake, the Brewery insists on producing in small batches, using hand-made koji and slow fermentation at low temperatures.

<b>Product Name</b>	Hakkaisan Yukimuro Junmai Daiginjo
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<b>Item Number</b>	10349
<b>Case Contents</b>	15 bottles
<b>Size</b>	280ml
<b>Class</b>	Junmai Daiginjo
<b>Rice</b>	Yamada Nishiki
<b>Rice (kakemai)</b>	Yuki no Sei, Gohyakumangoku
<b>Water</b>	Raiden-sama no Shimizu
<b>Rice-Polishing Ratio</b>	50%
<b>Yeast</b>	#1001, M310
<b>Sake Meter Value</b>	-1
<b>Acidity</b>	1.5
<b>Amino Acids Level</b>	1.3
<b>Alcohol by Volume</b>	17.0%
<b>Aged</b>	3 years
<b>Introduced in</b>	2020
<b>Brewery Location</b>	Niigata Prefecture
<b>Brewery Head</b>	Nagumo Shigemitsu



<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>
Sashimi, Tenpura, Ratatouie, Tomato Stew, Hamachi Kama

<b>Tasting Notes</b>
This beautiful Junmai Daiginjo sake is aged utilizing Niigata's most abundant natural resource - snow - for a minimum of 3 years in the brewery's architectural-award-winning Yukimuro (snow-storage warehouse). Through this centuries-old Niigata tradition of low temperature snow-storage to preserve food, the sake is able to be aged at the most stable temperature possible (hovering around 3 degrees celsius). Thanks to this, sharp edges are smoothed and rounded, and hidden flavors and umami are pulled forward. When served chilled, initially-subdued layers of rich flavor and texture unfold onto the palate and send your senses on a journey directly to the heart of Niigata's famous snow country.