

Mutual Trading, Inc.
Japanese Sake Spec Sheet

Brewery	Hakkaisan Brewery Co., LTD
Founded	1922
Profile	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.

Product Name	Hakkaisan Yukimuro Junmai Daiginjo
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Item Number	10348
Case Contents	12 bottles
Size	720ml
Class	Junmai Daiginjo
Rice	Yamada Nishiki
Rice (kakemai)	Yuki no Sei, Gohyakumangoku
Water	Raiden-sama no Shimizu
Rice-Polishing Ratio	50%
Yeast	#1001, M310
Sake Meter Value	-1
Acidity	1.5
Amino Acids Level	1.3
Alcohol by Volume	17.0%
Aged	3 years
Introduced in	2020
Brewery Location	Niigata Prefecture
Brewery Head	Nagumo Shigemitsu



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	Sashimi, Tenpura, Ratatouie, Tomato Stew, Hamachi Kama
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Tasting Notes	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.
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