

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

<b>Brewery</b>	Kamotsuru Shuzo
<b>Founded</b>	1918
<b>Profile</b>	Since the naming of the brand Kamotsuru in 1873, this brewery has been at the forefront of rice polishing technology, and since the Meiji era has pulled the industry forward as a sake pioneer. In the Taisho era they were the first to receive an honor for their work. And again, 50 years ago, they were the first to sell Daiginjo-grade sake to the public. Kamotsuru company receives a large number of awards and honors for their sake. They devote their craft to producing sake of exceptional quality.

<b>Product Name:</b>	Itteki Nyuukon Junmai Ginjo
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<b>Item Number</b>	8487
<b>Case Contents</b>	6 bottles
<b>Size</b>	720ml
<b>Class</b>	Junmai Ginjo
<b>Rice</b>	Japanese Rice
<b>Rice (kakemai)</b>	Japanese Rice
<b>Rice-Polishing Ratio</b>	60%
<b>Yeast</b>	#1601, #901
<b>Sake Meter Value</b>	+3.0
<b>Acidity</b>	1.5
<b>Amino Acids Level</b>	1.5
<b>Alcohol by Volume</b>	15~16%
<b>Aged</b>	Less than 1 year
<b>Introduced in</b>	2001
<b>Brewery Location</b>	Hiroshima Prefecture
<b>Brewery Head</b>	Kouchiro Okinaga



<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>
Yakitori, Tempura, Grilled Fish

<b>Tasting Notes</b>
Mild aromatics, full-to-medium body and slightly dry. Easy and enjoyable to drink.

<b>Awards</b>
Good in Wine Glass Sake Award 2014