

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

<b>Brewery</b>	Akita Shurui Seizoh Co., Ltd.
<b>Founded</b>	1944
<b>Profile</b>	With it's rich nature and abundant land, Akita prefecture is blessed with high-quality rice. "Akita's excellent rice makes Akita the sake nation", therefore Akita Shurui's mission is to provide everyone with sake made with quality rice. The company's motto is "quality first". Premium rice and renowned water, combined with highly skilled brewers have continued to produce refined Takashimizu sake unique to Akita prefecture.

<b>Product Name</b>	Takashimizu Kimoto Tokubetsu Junmai
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<b>Item Number</b>	03974
<b>Case Contents</b>	6
<b>Size</b>	1800ml
<b>Class</b>	Tokubetsu Junmai
<b>Rice</b>	local rice in Akita
<b>Rice (kakemai)</b>	local rice in Akita
<b>Water</b>	well water
<b>Rice-Polishing Ratio</b>	60%
<b>Yeast</b>	Aikta Kobo№12
<b>sake Meter Value</b>	+3
<b>Acidity</b>	1.7
<b>Amino Acids Level</b>	1.3
<b>Alcohol by Volume</b>	15.5
<b>Aged</b>	6 months
<b>Introduced in</b>	2009
<b>Brewery Location</b>	Akita
<b>Brewery Head</b>	Hitoshi Kato



<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, Koya Tofu, Dashimaki Tamago, Grilled Cod, etc.

<b>Tasting Notes</b>
Junmai sake with clear and mild, soft aroma of ripe banana from the yeast. Well-balanced, mellow, and deep "koku" yet light and delicately textured flavor spreads evenly in your mouth. You will never grow tired of this sake which easily paired with a variety of dishes and enjoyed at a wider range of temperatures.