

Mutual Trading, Inc. Japanese Sake Spec Sheet

Brewery	Eikoh Brewery Co.
Founded	1897
Profile	Founded in 1897 in Matsuyama City, Ehime Prefecture, the city known for Dogo Onsen (Hot Springs), Eiko Shuzo has continued their traditional premium-sake making that suits the regional climate, using the renowned natural water from the Wakigafuchi Valley of Takanawa Mountains and a combination of Yamadanishiki rice and local rice named Matsuyama Mii. Eiko Shuzo's master brewers have passed on from generation to generation their spirit of "raising the sake like your child" and spend as much time and effort to produce superbly tasting sake. Their sake won the Golden Award, the highest honor at the National New Sake Contest in Japan in 1989 and has been awarded several times since then.

Product Name	Eikoh Junmai Ginjo 50
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Item Number	03976
Case Contents	12
Size	300ml
Class	Junmai Ginjo
Rice	Matsuyama Mii
Rice (kakemai)	Matsuyama Mii
Water	Takanawasankei Wakigafuchi no Mizu
Rice-Polishing Ratio	50%
Yeast	EK-3
sake Meter Value	±0
Acidity	1.5
Amino Acids Level	1.3
Alcohol by Volume	15~16
Aged	1 year or less
Introduced in	2015
Brewery Location	Ehime
Brewery Head	Taisuke Ohyama



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
White fleshed fish sashimi

Tasting Notes
Luxuriously tasting Junmai Ginjo sake with well-rounded umami. 100% Ehime Prefecture's local Matsuyama Mii rice polished down 50% by in-house mill, brewed in small tanks.