

Mutual Trading, Inc.
Japanese Sake Spec Sheet

Brewery	Yamatogawa Shuzoten Ltd.
Founded	1790
Profile	Established in 1790, Yamatogawa Shuzo has been brewing sake for more than 200 years in Kitakata, the brewing town with an abundance of natural water. Only the naturally filtered subsoil water from Iide Mountain range and locally grown rice are used to make all sake at Yamatogawa Shuzo. Since 1983, this brewery has contracted with a local organic rice grower to cultivate its own sake rice without pesticides and has produced its true homemade premium sake.

Product Name	Yaemon Junmai Ginjo
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Item Number	07268
Case Contents	12
Size	300ml
Class	Junmai Ginjo
Rice	Yumenokaori
Rice (kakemai)	Yumenokaori
Water	Iidesankei Fukuryusui
Rice-Polishing Ratio	55%
Yeast	Utsukushima Yume Kobo
sake Meter Value	+3
Acidity	1.5
Amino Acids Level	1.1
Alcohol by Volume	15.6%
Aged	within 1 year
Introduced in	2006
Brewery Location	Fukushima
Brewery Head	Tetsuya Sato



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
Cabbage rolls, bouillabaisse

Tasting Notes
Mild and smooth Junmai Ginjo sake with refreshing aroma and deep umami from sake rice. Great to pair with a wide variety of dishes. Delicious at either room temperature or chilled.