

Mutual Trading, Inc.
Japanese Sake Spec Sheet

Brewery	Eikoh Shuzo Co., Ltd.
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	Yumetsukiyo Junmai Daiginjo
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Item Number	10011
Case Contents	12
Size	300ml
Class	Junmai Daiginjo
Rice	Shizukuhime
Rice (kakemai)	Shizukuhime
Water	Takanawasankei Wakigafuchi no Mizu
Rice-Polishing Ratio	40%
Yeast	Kyokai 18
Sake Meter Value	+1
Acidity	1.3
Amino Acids Level	1.1
Alcohol by Volume	15-16%
Aged	within 1 year
Introduced in	2015
Brewery Location	Ehime
Brewery Head	Taisuke Ooyama



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-flesh Sashimi, Seafood Salad, etc.

Tasting Notes
Very refreshing and delicious sake with soothing aroma. The flavor expands in the mouth with a refreshing aftertaste. Great to pair with any dish.