

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

<b>Brewery</b>	Asahi Brewery
<b>Founded</b>	1830
<b>Profile</b>	Established in 1830 with the motto of "quality first". Brewing sake is making rice. Not only do they focus on obtaining high quality sake rice, they dedicate time and effort in their labs to increase said rice's quality. Their efforts do not stop there however - in order to help sustain the environment, they implement the ISO14000 system of environmental sustainability, and also participate in various activities to preserve their natural surroundings. Additionally, they hold tea ceremonies, concerts, and cultural events for the local community. The goal is to make a fun, sustainable, and ultimately enjoyable environment with sake.

<b>Product Name</b>	Seppou Soujo "White" Junmai Daiginjo
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<b>Item Number</b>	10212
<b>Case Contents</b>	6 bottles
<b>Size</b>	500 ml.
<b>Class</b>	Junmai Daiginjo
<b>Rice</b>	Gohyakumangoku
<b>Water</b>	Asahi region's soft water
<b>Rice-Polishing Ratio</b>	50% (kaji) 33% (kake)
<b>Yeast</b>	
<b>Sake Meter Value</b>	+2
<b>Acidity</b>	1.2
<b>Amino Acids Level</b>	
<b>Alcohol by Volume</b>	14%
<b>Introduced in</b>	2019
<b>Brewery Location</b>	Niigata Prefecture
<b>Brewery Head</b>	Yamaha Motoyoshi



<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>
If served warmed this sake is great with warm, winter dishes like broth, roasted vegetables and clean proteins. If served cold, this sake is fantastic with lighter fare such as crudo of veg/fish etc. as well as with mild, creamier cheeses.

<b>Tasting Notes</b>
This Junmai Daiginjo has bright acidity which if warmed sails into another dimension of rich, creamy intensity. This seasonally released sake literally means "white" and it is aged at near freezing temperatures to preserve aromas and freshness which can be likened to flavors around hanami; bright, elegant and teeming with life when served chilled.