

Mutual Trading, Inc.
Japanese Sake Spec Sheet

Brewery	Fumigiku Shuzo
Founded	1916
Profile	Founded in 1916, the current fourth generation owner and toji (master brewer) brews sake using pure fukuryusui from Tateyama mountain range and local Sake Rice from Toyama prefecture. Its HANEYA brand named after the original shop name spares no painstaking effort and is light and soft in texture. The wish is express the desire to lift the drinker's spirits up as if giving you wings to fly. From 2012 they have converted to all-season brewing and are able to provide fresh nama sake throughout the year.

Product Name	Haneyama Kirabi Junmai Ginjo
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Item Number	10274
Case Contents	24 bottles
Size	720ML
Class	Junmai Ginjo
Rice	Gohyakumangoku
Rice (kakemai)	Gohyakumangoku
Water	
Rice-Polishing Ratio	60%
Yeast	In-house Yeast
Sake Meter Value	+3
Acidity	1.3
Amino Acids Level	1.3
Alcohol by Volume	16%
Aged	No
Introduced in	2017
Brewery Location	Toyama Prefecture
Brewery Head	Keiki Hane



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
Pairs well with seafood dish whether it's Japanese, French, or Italian. Its higher alcohol and expressive depth in flavor also can pair well with heavier sauces.

Tasting Notes
Fresh and juicy on the palate with fruity aroma and longer finish. The fresh green apple-like ginjo aroma is elegant and will not distract your food pairing. Generally recommended chilled in a wine glass however the gentle umami can be highlighted by warming it up slightly.