

Mutual Trading, Inc.
Japanese Sake Spec Sheet

Brewery	Suigei Brewing Co., Ltd.
Founded	1872
Profile	Facing the sea of Tosa where whales swim, Kochi Prefecture is rich in seafood. They make Sake with the concept of "Liquor matched to the dishes under the Tosa food culture. The gentle fragrance but a firm, crisp finish, and a light acidity bring out the deliciousness of the dish. Junmai is the main product, so that there are variety of Junmai-Junmai Daiginjo type using Junmai character.

Product Name	Suigei Ya Junmai Daiginjo
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Item Number	10293
Case Contents	6 bottles
Size	720ml
Class	Junmai Daiginjo
Rice	Toku-A Grade
Rice (kakemai)	Hyogo Yamadanishiki
Water	Mt. Tosa Groundwater
Rice-Polishing Ratio	40%
Yeast	AC-95
Sake Meter Value	+1.3
Acidity	1.45
Amino Acids Level	1.2
Alcohol by Volume	16%
Aged	6 months
Introduced in	2018
Brewery Location	Kochi Prefecture
Brewery Head	Makoto Myoujin



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
Korean BBQ, Yakitori, Tempura, Unagi, Soba, miso or soy sauce seasoned Wagyu.

Tasting Notes
This sake has two types of ginjo aroma, making it one of the most fragrant Junmai Daiginjo brewed by Suigei. The combination of apple and banana produces a new, glossier fruit aroma. This aroma is further drawn out by brewing only with Yamadanishiki sake rice made in Toujo district of Toku-A region, Hyogo Prefecture and polishing the rice to 40%.