

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

<b>Brewery</b>	Emishiki Sake Brewery Co., LTD
<b>Founded</b>	1892
<b>Profile</b>	This brewery is located in the 50th Minakuchi-shuku on the former Tokaido, in a mountainous area 20km away from Lake Biwa in Shiga Prefecture. Shiga Prefecture is know for its Shigaraki ware, one of the "Six Ancient Kilns" in Japan, and is famous as the main production area of raw rice. In recent years, the mellow sweetness, which has been a characteristic of local sake since ancient times, has been pushed to the front and highlighted in Emishiki sake. Brewing is lead by Mr. Atsunori Takeshima, the head of the family and the fifth head of this brewery.

<b>Product Name</b>	Emishiki World Peace
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<b>Item Number</b>	10322
<b>Case Contents</b>	12 bottles
<b>Size</b>	720 ml
<b>Class</b>	Junmai Ginjo, Genshu
<b>Rice</b>	Yamadanishiki
<b>Rice (kakemai)</b>	
<b>Water</b>	Local Well Water
<b>Rice-Polishing Ratio</b>	50%
<b>Yeast</b>	Tokyo University of Agriculture Flower Yeast
<b>Sake Meter Value</b>	-7.0
<b>Acidity</b>	1.6
<b>Amino Acids Level</b>	1
<b>Alcohol by Volume</b>	16.0%
<b>Aged</b>	N/A
<b>Introduced in</b>	N/A
<b>Brewery Location</b>	Shiga Prefecture
<b>Brewery Head</b>	Atsunori Takeshima



<b>SWEET</b>	<b>SEMI-SWEET</b>	<b>SEMI-DRY</b>	<b>DRY</b>	<b>EXTRA-DRY</b>
	○			

<b>FULL BODIED</b>	←	→	<b>LIGHT</b>
	○		

<b>FRAGRANT</b>	<b>LIGHT</b>	<b>AGED</b>	<b>RICH</b>
○			

<b>AROMATIC</b>	<b>CITRUSY</b>	<b>EARTHY</b>	<b>FRUITY</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>
Sauteed Salmon, Tuna Sashimi, Grilled Sweetfish, Grilled Lean Beef

<b>Tasting Notes</b>
This sake emphasizes the full flavor of the gorgeous ginjo aroma (derived from ethyl caproate), which is a characteristic of flower yeast. The rising scent is glossy, similar to pineapple and lychee. When tasting, you can experience the soft sweetness that supports the scent and the full flavor of acidity that creates a slight astringent taste. World Peace carries great balance of aroma, sweetness, and acidity. It has a wide range of indications when combined with dishes as if it were contained in the mouth as a sauce, rather than being washed away with acid. A sake meant to be eaten with food together, rather than drunk separately.