

Mutual Trading, Inc.
Japanese Sake Spec Sheet

Brewery	Emishiki Sake Brewery Co., LTD
Founded	1892
Profile	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.

Product Name	Emishiki Monsoon Kijoshu
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Item Number	10323
Case Contents	12 bottles
Size	720 ml
Class	Kijoshu, Genshu, Futsushu
Rice	Yamadanishiki
Rice (kakemai)	
Water	Local Well Water
Rice-Polishing Ratio	50%
Yeast	Proprietary Yeast
Sake Meter Value	-20
Acidity	2
Amino Acids Level	1.5
Alcohol by Volume	17.0%
Aged	N/A
Introduced in	N/A
Brewery Location	Shiga Prefecture
Brewery Head	Atsunori Takeshima



SWEET	SEMI-SWEET	SEMI-DRY	DRY	EXTRA-DRY
○				

FULL BODIED	←	→	LIGHT
○			

FRAGRANT	LIGHT	AGED	RICH
			○

AROMATIC	CITRUSY	EARTHY	FRUITY
		○	○

COLD	ROOM TEMP	BODY TEMP	WARM
◎	○		

APERITIF	APPETIZER	MAIN DISH	DIGESTIF
		○	◎

Food Pairings
Anglerfish/Monkfish Liver, Blue Cheese, Beef Steak, Charcuterie Board

Tasting Notes
This kijoshu is made by incorporating junmai sake (instead of water) during the last step of fermentation. Monsoon Kijoshu has a gentle acidity similar to prized noble rot wine. Tropical fruits such as apricots, mangoes, and bananas create a pronounced aroma. The finish is long and velvety, the scent of fragrant soil will follow with a heavy sweetness. Great as a digestif or replacement for dessert.