

**Mutual Trading Group
Japanese Sake Spec Sheet**

Brewery	SUIGEI BREWING CO., LTD.
Founded	1872
Profile	Along the Tosa Sea, where whales swim and seafood is abundant, lies Kochi Prefecture. Suigei Brewing, founded in Kochi Prefecture, is in the center of the rich food culture of the Tosa area, as they are committed to brewing a “sake that pairs well with food.” Suigei’s sake has a mild aroma and rich umami, with a crisp aftertaste and light acidity that brings out the deliciousness of food. Their brewing technique focuses on making the most of the characteristics of the sake rice they use, with the main production method being Junmai-zukuri. They offer a variety of sakes from Junmai to Junmai Daiginjo.

Product name :	SUIGEI JUNMAI DAIGINJO HARMONY BLEND
-----------------------	--------------------------------------

Product information:

Item Number	10341
Case Contents	12 bottles
Size	300ml
Class	Junmai Daiginjo
Rice	Yamadanishiki
Rice (kakemai)	
Water	Tosa mountain subsoil water
Rice-Polishing Ratio	50%
Yeast	KA-1, 1801
Sake Meter Value	+3.0
Acidity	1.5
Amino Acids Level	1.1
Alcohol by Volume	15%
Aged	Yes
Introduced in	2019
Brewery Location	Kochi prefecture
Brewery Head	Myojin, Makoto

Photo



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

FULL BODIED	←————→	LIGHT

FRAGRANT	LIGHT	AGED	RICH
○	○		

AROMATIC	CITRUSY	EARTHY	FRUITY

COLD	ROOM TEMP	BODY TEMP	WARM
◎	○		

APERITIF	APPETIZER	MAIN DISH	DIGESTIF
	○	○	

Food Pairings:

Equally enjoyable with delicate dishes highlighting exquisite ingredients, such as sashimi, and rich, hearty preparations alike.

Tasting Notes:

Suigei Brewing produces several Junmai Daiginjo sakes, each with its own character; then combines them to create this entirely unique Junmai Daiginjo that is both aromatic and crisp.