

**Mutual Trading Group  
Japanese Sake Spec Sheet**

<b>Brewery</b>	SUIGEI BREWING CO., LTD.
<b>Founded</b>	1872
<b>Profile</b>	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.

<b>Product name :</b>	SUIGEI JUNMAI DAIGINJO HARMONY BLEND
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**Product information:**

<b>Item Number</b>	10342
<b>Case Contents</b>	12 bottles
<b>Size</b>	720ml
<b>Class</b>	Junmai Daiginjo
<b>Rice</b>	Yamadanishiki
<b>Rice (kakemai)</b>	
<b>Water</b>	Tosa mountain subsoil water
<b>Rice-Polishing Ratio</b>	50%
<b>Yeast</b>	KA-1, 1801
<b>Sake Meter Value</b>	+3.0
<b>Acidity</b>	1.5
<b>Amino Acids Level</b>	1.1
<b>Alcohol by Volume</b>	15%
<b>Aged</b>	Yes
<b>Introduced in</b>	2019
<b>Brewery Location</b>	Kochi prefecture
<b>Brewery Head</b>	Myojin, Makoto

**Photo**



<b>EXTRA-DRY</b>	<b>DRY</b>	<b>SEMI-DRY</b>	<b>SEMI-SWEET</b>	<b>SWEET</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>
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**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.