

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

<b>Brewery</b>	AKITA SEISHU CO., LTD.
<b>Founded</b>	1865
<b>Profile</b>	Founded in 1865 as Yamato Shuzoten, the brewery was later renamed Dewatsuru Sake Brewery. Together with its brother brewery, Kariho Sake Brewery, they strive to create top quality sake. Dewatsuru uses soft groundwater and traditional sake brewing methods (Akita-style Kimoto method), primarily utilizing sake rice grown by the brewery staff and local contract farmers. All rice is milled in-house.

<b>Product Name</b>	Dewatsuru Awasake ASHITAE Sparkling Sake
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<b>Item Number</b>	10433
<b>Case Contents</b>	6 bottles
<b>Size</b>	720ml
<b>Class</b>	Junmai Ginjo, Genshu, Nama Chozo
<b>Rice</b>	Akita Sake Komachi
<b>Rice (kakemai)</b>	
<b>Water</b>	Natural subsoil water
<b>Rice-Polishing Ratio</b>	55%
<b>Yeast</b>	1801
<b>Sake Meter Value</b>	-1
<b>Acidity</b>	1.7
<b>Amino Acids Level</b>	1
<b>Alcohol by Volume</b>	13%
<b>Aged</b>	Less than 1 year
<b>Introduced in</b>	2017
<b>Brewery Location</b>	Akita Prefecture
<b>Brewery Head</b>	Akihiro Sasaki



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

FULL BODIED	←—————→	LIGHT
	○	

FRAGRANT	LIGHT	AGED	RICH
	○		

AROMATIC	CITRUSY	EARTHY	FRUITY
			○

CHILLED	ROOM TEMP	BODY TEMP	WARM
◎			

APERITIF	APPETIZER	MAIN DISH	DIGESTIF
○	○	○	

<b>Food Pairings</b>
Seafood salad, caprese, pizza, prosciutto, sausage, Japanese buckwheat gnocchi, miso oden, etc.

<b>Tasting Notes</b>
This sparkling sake is made using the same processing methods as champagne making and racking is carried out bottle by bottle, resulting in a wonderful display of tiny bubbles. Produced to be paired with a wide variety of foods, from western to eastern. It is bright sparkling sake with a gentle aroma of pineapple, pear, melon, and white florals with a full, lush flavor. Notes of citrus and floral on the palate and baking spices on the finish. It has a fruity aroma and well-rounded sweetness is imparted to the typically dry Japanese sake for a well-balanced taste. In Japanese, "Ashitae" means "towards tomorrow" and represents progress towards new and exciting sake frontiers, like this sparkling gastronomic sake.

<b>Awards</b>
Kuramaster 2020 Sparkling Sake Gold Medal Sake Competition 2019 Sparkling category No. 1 Gold Medal