

Mutual Trading, Inc.
Japanese Sake Spec Sheet

Brewery	KIKUNOSATO SHUZO CO.,LTD
Founded	1866
Profile	The brewery desires to create sake that embodies their respect for the abundant goods offered by the vast Nasu land in Tochigi prefecture and shows our appreciation for the rice, water, soil, people, skills, and locale. Thus the brand name 大那 Daina: the first character 大 or "dai" means great or vast; the second character 那, read as "na", comes from the name of the region "Nasu". In keeping with the Daina brand, our goal is to make 100% local sake packed with the bounties of this vast Nasu land. A team of 4 full-time employees producing 117 kiloliters (31K gallons) of sake annually. 80% of production is dedicated to Junmai. 70% of sales are outside of the prefecture, and 30% are local.

Product Name	Daina Low Alcohol Junmai Sake
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Item Number	10438
Case Contents	12 bottles
Size	720ml
Class	Tokubetsu Junmai
Rice	
Rice (kakemai)	Yamada Nishiki
Water	Nasu Mountains Subsoil Water
Rice-Polishing Ratio	55%
Yeast	Association No. 14 yeast
Sake Meter Value	-3.0
Acidity	1.8
Amino Acids Level	1.1
Alcohol by Volume	13%
Aged	6 months
Introduced in	2018
Brewery Location	Tochigi Prefecture
Brewery Head	Makoto Akutsu



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	
	○			

Food Pairings
Creamy dishes like casseroles, pizzas

Tasting Notes
To appeal to women and the younger generation, this sake was produced with a low-alcohol content in mind. This sake was skillfully made, controlling the yeast to regulate alcohol production. Despite the low alcohol, this sake delights the palate with a full, fresh flavor and a silky, enveloping mouthfeel. The bright acidity balances the sweetness to create a refreshing experience. A pleasantly fragrant sake with notes of banana, cherry blossom, citrus, and mochi. Best enjoyed chilled in a white wine glass.