

**Mutual Trading Group  
Japanese Sake Spec Sheet**

<b>Brewery</b>	Takizawa Brewing Company,Ltd.
<b>Founded</b>	1863
<b>Profile</b>	Takizawa Brewing Company was founded in 1863 in Ogawa-machi in Saitama prefecture, and relocated in 1900 to their current location on the Old Nakasendo trading route's Fukaya-juku waypoint. In 2007, Hideyuki Takizawa, the sixth generation head of the brewery, studied the brewing techniques of the previous Toji (master brewer) of the Nanbu Toji school, and became a Toji himself. With the traditions handed down from generation to generation as its foundation, the brewery continues to take on new challenges by incorporating new ideas and technologies.

<b>Product name :</b>	Kikuzumi Hitosuji
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**Product information:**

<b>Item Number</b>	10463
<b>Case Contents</b>	6 bottles
<b>Size</b>	720ml
<b>Class</b>	Junmai
<b>Rice</b>	Sake Musashi
<b>Rice (kakemai)</b>	
<b>Water</b>	Arakawa Fukuryusui
<b>Rice-Polishing Ratio</b>	60%
<b>Yeast</b>	Confidential
<b>Sake Meter Value</b>	-30
<b>Acidity</b>	4.8
<b>Amino Acids Level</b>	2.4
<b>Alcohol by Volume</b>	12%
<b>Aged</b>	1-2 years
<b>Introduced in</b>	2021
<b>Brewery Location</b>	Saitama Prefecture
<b>Brewery Head</b>	Hideyuki Takizawa

**Photo**



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:**

Fried foods such as tempura, and fish roe dishes such as Ikura (salmon roe) and caviar.

**Tasting Notes:**

A clear sparkling Junmai sake with pleasant acidity and refreshing, mellow carbonation, produced by secondary fermentation. The patent for this process was obtained in 2019. (Patent No. 6611181)

**Award(s) and Accolades**

Kura Master 2019 and 2020 Gold Medals  
IWC 2020 Silver Medal, IWC 2021 Sparkling Sake Trophy & Gold Medal