

Mutual Trading, Inc. Japanese Sake Spec Sheet

Brewery	Akita Seishu Co., Ltd.
Founded	1865
Profile	Founded in 1865 as Yamato Shuzoten, Akita Seishu's sake brewing policy over its 150-year history has been to grow rice locally, brew sake with a local flavor, and endeavor to make sake that is loved by the community. In recent years, the brewery has focused on producing Junmai sake mainly using the traditional Akita-Style Kimoto method that was popular at the time of the company's founding.

Product Name	Dewatsuru Nugudamaru Nigori
---------------------	-----------------------------

Item Number	10547
Case Contents	30 cups
Size	180ml
Class	Nigori, Futsushu, Genshu
Rice	Ginsan
Rice (kakemai)	
Water	Subsoil Water (Fukuryusui) from the Dewa Hills
Rice-Polishing Ratio	75%
Yeast	10
Sake Meter Value	-14
Acidity	1.2
Amino Acids Level	1.5
Alcohol by Volume	17%
Aged	1 year
Introduced in	1983
Brewery Location	Akita Prefecture
Brewery Head	Akihiro Sasaki



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

FRAGRANT	LIGHT	AGED	RICH
			○

COLD	ROOM TEMP	BODY TEMP	WARM
◎	○	○	◎

APERITIF	APPETIZER	MAIN DISH	DIGESTIF
○	○		

Food Pairings
Dried seafood such as surume (dried squid) and eihire (ray fins), fish roe like tarako (cod roe), processed cheese and cheese flavored snacks, nuts, potato chips, pickled vegetables, hot pot, porridge, salt with umami like moshio, etc.

Tasting Notes
Dewatsuru Nugudamaru is a much-beloved nigori sake that has been enjoyed in Akita Prefecture for the 40 years since its launch. It features sweet notes of honeyed milk, cornflakes, melon, and is grounded in distinct umami notes. The combination of flavors and the lush nigori texture make it a rich and satisfying sake. Best served with simple, flavorful foods, particularly appetizers or snacks, as an aperitif. The name "Nugudamaru" comes from the Akita dialect, meaning "to warm up." With a gentle and comforting flavor, this nigori sake warms the body and soul and is great served warm as well!



