

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 "Beyond the Wall" Eren Label
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Item Number	10565
Case Contents	12 bottles
Size	720ml
Class	Junmai Ginjo
Rice	Gohyakumangoku
Rice (kakemai)	
Water	Nasu Mountains Subsoil Water (Fukuryusui)
Rice-Polishing Ratio	55%
Yeast	Meiri-Ogawa Yeast
Sake Meter Value	+3
Acidity	1.6
Amino Acids Level	1.1
Alcohol by Volume	15%
Aged	Several months
Introduced in	2020
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
Japanese cuisine like Nimono (braised/simmered dishes), sweet soy, meat dishes

Tasting Notes
<p>An official collaboration with the hit manga and anime series, Attack on Titan. Launched under the theme of "BEYOND THE WALL" expeditions, by superimposing the "Survey Corps" combating against the Titans in the anime and the real-life struggles of humanity against coronavirus, with both fighting against unknown enemies.</p> <p>The flavor is as pure and straightforward as the heart of the main character in the anime, Eren. Comforting aromas of brown sugar, banana, and hints of guava and violet flowers. Full-flavored, with a crisp, light finish. A sake with a sense of transparency. Food-friendly and suitable for pairing with a wide variety of dishes.</p>