

Mutual Trading, Inc. Japanese Sake Spec Sheet

Brewery	Iinuma Honke - Kinoene Masamune
Founded	1688~1703
Profile	They have been making sake in Chiba prefecture for 300 years, combining tradition and art with technology. Kinoene Masamune participates in the community as well by contributing to tourism, and develops & sells confections and sake-related goods to enrich local culture and commerce.

Product Name	Kanjuku Kinoene Apple
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Item Number	10594
Case Contents	12 bottles
Size	720ml
Class	Junmai Ginjo
Rice	Gohyakumangoku
Rice (kakemai)	Yamadanishiki
Water	Groundwater of Shisui
Rice-Polishing Ratio	55%
Yeast	77
Sake Meter Value	-17
Acidity	3
Amino Acids Level	1.7
Alcohol by Volume	15%
Aged	
Introduced in	2020
Brewery Location	Chiba Prefecture
Brewery Head	Koichi Kawauchi



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
Sea bream Carpaccio with Pesto, Smoked Duck, Karaage with Lemon Juice, Shiso and Ume-stuffed Cordon Bleu, Cured Mackerel

Tasting Notes
The approachable and highly quaffable Kinoene "Apple" Junmai Ginjo sake uses the power of sake yeast that produces a lot of malic acid that mimics the acidity of apples, and opens up juicy new possibilities. Additionally, by performing <i>kanjuku</i> - a seasonal sake aging technique - with time the fruity character, richness of texture, and depth of flavor are all brought into balance, all while preserving soft peach, pear, apple and citron aromas, and emphasizing the deliciously tart and crisp, white wine-like finish.