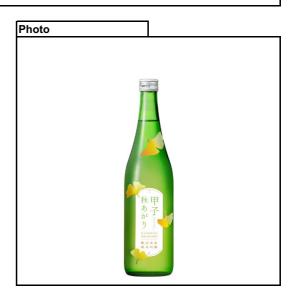
Mutual Trading, Inc. Japanese Sake Spec Sheet

Brewery	linuma 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 Kinoene "Akiagari" Junmai Ginjo

	1
Item Number	10595
Case Contents	12 bottles
Size	720ml
Class	Junmai Ginjo
Rice	Gohyakumangoku
Rice (kakemai)	Yamadanishiki
Water	Groundwater of Shisui
Rice-Polishing Ratio	58%
Yeast	#1801 & #901
Sake Meter Value	+0.2
Acidity	2.2
Amino Acids Level	1.7
Alcohol by Volume	15%
Aged	N/A
Introduced in	2021
Brewery Location	Chiba Prefecture
Brewery Head	Koichi Kawaguchi



SWEET	SEMI-SWEET	SEMI-DRY	DRY	EXTRA-DRY
		0		

FRAGRANT	LIGHT	AGED	RICH
0			

COLD	ROOM TEMP	BODY TEMP	WARM
0	0		

APERITIF	APPETIZER	MAIN DISH	DIGESTIF
		0	

Food Pairings

Salt-grilled fish (pacific saury/sanma), fried food, simmered dishes

Tasting Notes

This Junmai Ginjo has been quietly aged over the summer while maintaining a perfect balance of freshness, sourness, and a gorgeous aroma of sparkling citrus, yellow apple, and pear. Playful and zippy with a smooth entrance and bouncy texture. Apple, sweet almond, and liquorice flavors mingle on the palate.