

**Mutual Trading, Inc.**  
**Japanese Sake Spec Sheet**

<b>Brewery</b>	Iinuma Honke - Kinoene Masamune
<b>Founded</b>	1688~1703
<b>Profile</b>	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.

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



<b>SWEET</b>	<b>SEMI-SWEET</b>	<b>SEMI-DRY</b>	<b>DRY</b>	<b>EXTRA-DRY</b>
		○		

<b>FRAGRANT</b>	<b>LIGHT</b>	<b>AGED</b>	<b>RICH</b>
○			

<b>COLD</b>	<b>ROOM TEMP</b>	<b>BODY TEMP</b>	<b>WARM</b>
◎	○		

<b>APERITIF</b>	<b>APPETIZER</b>	<b>MAIN DISH</b>	<b>DIGESTIF</b>
		○	

<b>Food Pairings</b>
Salt-grilled fish (pacific saury/sanma), fried food, simmered dishes

<b>Tasting Notes</b>
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.