

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 Aiyama Junmai Ginjo
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Item Number	10596
Case Contents	12 bottles
Size	720ml
Class	Junmai Ginjo, Genshu
Rice	Aiyama
Rice (kakemai)	
Water	Subsoil Water (Fukuryusui) from the Dewa Hills
Rice-Polishing Ratio	55%
Yeast	UT-1
Sake Meter Value	+2
Acidity	1.6
Amino Acids Level	1.2
Alcohol by Volume	16%
Aged	2 years
Introduced in	2018
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
Grilled squid with a sweet & spicy sauce, pan-fried dishes with garlic, seared bonito, vegetable tempura, kimchi hot pot, Thai cuisine, eggrolls, curries, etc.

Tasting Notes
Produced exclusively with the rare sake rice Aiyama only pasteurized once after pressing. Fresh and juicy aromas of red berries, banana, plum, citrus, and violet flowers. This sake's robust, bright, and rich flavors and umami from the Aiyama sake rice are well balanced with the moderate aged characteristics and tied together with harmonious acidity.

