

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 Hisho no Mai Junmai Daiginjo
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Item Number	10630
Case Contents	6 bottles
Size	720ml
Class	Junmai Daiginjo, Genshu
Rice	Akita Sake Komachi
Rice (kakemai)	
Water	Subsoil Water (Fukuryusui) from the Dewa Hills
Rice-Polishing Ratio	45%
Yeast	M310
Sake Meter Value	±0
Acidity	1.5
Amino Acids Level	1.0
Alcohol by Volume	16%
Aged	1 year
Introduced in	1985
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
Cucumber with ume plums, oysters, sardine fish balls, marinated octopus, tartines (open-faced sandwiches), etc.

Tasting Notes
This sake is brewed with locally grown sake rice varietal Akita Sake Komachi and enhanced by Dewatsuru's unique brewing method of using soft water. Hisho no Mai translates to "dance of flight", referencing the elegance of cranes (tsuru) taking off in the sky. This sake has a rich aroma of lush ripe apples, melon, violets, and a touch of mint. This sake dances seamlessly from fruity sweetness to acidic and astringent notes, ending with a gentle savory umami and whispery dryness. The exquisitely refined flavors linger on the palate.

Awards

2021 Kura Master - Gold Award (Junmai Daiginjo category)

2021 Akita Prefecture New Sake Appraisal - Prefectural Governor Award

