

## Mutual Trading, Inc. Japanese Sake Spec Sheet

<b>Brewery</b>	Hakkaisan Brewery
<b>Founded</b>	1922
<b>Profile</b>	Founded in 1922, Hakkaisan Brewery is situated at the foot of Mount Hakkai in Niigata. The spring water that flows from the mountain is used to produce its sake. The guiding principles of the brewery are to produce the finest sake that people will never tire of, to apply the highest standards of production to all its sakes, and in order to achieve the smooth wonderfully pure and mellow flavors of Hakkaisan sake, the Brewery insists on producing in small batches, using hand-made

<b>Product Name</b>	Hakkaisan Junmai Daiginjo Yukimuro Aged 8 Years
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<b>Item Number</b>	10739
<b>Case Contents</b>	6 Bottles
<b>Size</b>	720ml
<b>Class</b>	Junmai Daiginjo
<b>Rice</b>	Yamada Nishiki
<b>Rice (kakemai)</b>	Gohyakumangoku
<b>Water</b>	Raiden-sama no Shimizu
<b>Rice-Polishing Ratio</b>	50%
<b>Yeast</b>	K1001, M310
<b>Sake Meter Value</b>	1.1
<b>Acidity</b>	1.6
<b>Amino Acids Level</b>	1.4
<b>Alcohol by Volume</b>	17%
<b>Aged</b>	8 Years
<b>Introduced in</b>	2022
<b>Brewery Location</b>	Niigata
<b>Brewery Head</b>	Tsutomu Tanaka



<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>
Roasted meats and poultry, roasted root vegetables, squashes, fatty grilled fish. Roasted nuts - especially chestnut and peanut.

<b>Tasting Notes</b>
Lighter than the eight years of aging would lead you to believe. The yukimuro room, or snow chilled room, represents a very unique set of storage conditions - remarkable stable in temperature, cold but not sub zero. It leads to an aging that is remarkably elegant - this is not fruit salad sake aged nearly frozen, this is sake that reflects the depth and complexity and texture that aging brings but without the heavy handedness that is often associated with koshu sake. A relatively high abv (the sake is also genshu) keeps it light on the palate, with toasted rice, red miso, allspice, caramel, and pounded mochi on the nose.