

Mutual Trading, Inc.
Japanese Sake Spec Sheet

Brewery	Nakano Sake Brewery Co.,Ltd.
Founded	1844
Profile	Nakano Sake Brewery produces mainly sake, but also umeshu (plum wine), amazake (sweet fermented rice drink) and other liqueurs and products. The Nakano philosophy is to put their heart and soul into products they truly love, and they produce a wide range of sakes, from super premium to everyday sippers, as well as a great lineup of umeshu-focused liqueurs.

Product Name	Tokusen Kunizakari "HANDAGOU" Junmai Ginjo
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Item Number	10771
Case Contents	12 bottles
Size	300ml
Class	Junmai Ginjo
Rice	Wakamizu
Rice (kakemai)	
Water	Municipal water
Rice-Polishing Ratio	55%
Yeast	Association Yeast No. 1801
Sake Meter Value	+2.0
Acidity	1.4
Amino Acids Level	N/A
Alcohol by Volume	15%
Aged	N/A
Introduced in	2015
Brewery Location	Aichi Prefecture
Brewery Head	Hideya Funai



EXTRA-DRY	DRY	SEMI-DRY	SEMI-SWEET	SWEET
		○		

FULL BODIED	←————→	LIGHT
	○	

FRAGRANT	LIGHT	AGED	RICH
○			○

AROMATIC	CITRUSY	EARTHY	FRUITY
○			○

CHILLED	ROOM TEMP	BODY TEMP	WARM
◎	○		

APERITIF	APPETIZER	MAIN DISH	DIGESTIF
	○	○	

Food Pairings
Tempura, Sashimi

Tasting Notes
A Junmai Ginjo sake produced by polishing Wakamizu sake rice from Aichi Prefecture to 55% and carefully fermenting at a low temperature. Enjoy the splendid aroma unique to Ginjo sake created from yeast No.1801 and the rich umami imparted by the Wakamizu rice. An interesting contrast between aroma and palate that creates a lasting impression.

Awards
2020 - The U.S. National Sake Appraisal, Grand Prix Award / The Fine SAKE Award, Gold Medal / IWC, Silver Medal 2019 - Kura Master, Platinum Award / The Fine SAKE Award, Gold Medal 2018 - Kura Master, Platinum Award 2017 - The Fine SAKE Award, Grand Gold Medal