

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 Kimoto Junmai
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Item Number	10789
Case Contents	12 bottles
Size	720ml
Class	Junmai, Kimoto
Rice	Miyama Nishiki
Rice (kakemai)	Ginsan
Water	Subsoil Water (Fukuryusui) from the Dewa Hills
Rice-Polishing Ratio	65%
Yeast	901
Sake Meter Value	+4
Acidity	1.6
Amino Acids Level	1.2
Alcohol by Volume	15%
Aged	1 year
Introduced in	1865
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
Meat, fish, hot pot, soy-simmered dishes (nikujaga, oden, etc.), tonjiru

Tasting Notes
Brewed using the traditional Akita-style Kimoto method passed down through generations at the brewery, followed by a slow, long, and low-temperature fermentation during the cold season. The resulting sake carries a fine, delicate nose of chestnut Mont Blanc, cocoa powder, and Danish butter cookies. Despite the sweet nose, this sake leans dry with smooth umami on the palate, carrying depth and richness, making this sake an excellent choice for protein-based pairings. Drink chilled for a silkier texture, refined acidity, longer finish, and notes of chestnuts and banana. Drink warmed to reveal sweeter aromas and a tightened expression but livelier impact!