

Mutual Trading, Inc.
Japanese Sake Spec Sheet

Brewery	Akebono Shuzo Co.,Ltd.
Founded	1904
Profile	This humble brewery is located in the valley of Aizubange, a gem blessed with cold winters and clean rivers in the northern portion of the Aizu region in Fukushima Prefecture. The valley's rice cultivation is the crux of their economy, and in order to reflect the interesting terroir of Aibugante, Akebono Shuzo uses 100% local sake rice. Thanks to this, as well as their dedication to small details and brewery cleanliness (all equipment is hand cleaned and dried at high temperatures - any cloth used in the machines is boiled) their sake has a very pure flavor and is highly suitable to enjoy alongside a meal.

Product Name	Tenmei Junmai Bear Cup
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Item Number	10798
Case Contents	30 bottle
Size	180ml
Class	Junmai
Rice (kojimai)	Yamada Nishiki
Rice-Polishing Ratio	65%
Yeast	Utsukushima Yume Kobo F701, Kuratsuki Kobo
Sake Meter Value	+2
Acidity	1.6
Amino Acids Level	0.8
Alcohol by Volume	16-16.5%
Aged	Less than a year
Introduced in	2017
Brewery Location	Fukushima Prefecture
Brewery Head	Suzuki Kohichi



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
Japanese Style Hamburger Steak, Fish and Chips, Sharp White Cheddar, Lamb with Mint Jelly

Tasting Notes
Soft and layered, with a clean and crisp character and gentle aromas of honeysuckle, mochi rice, melon and mint. These expressions are born through the brewery's precise use of the differences between different sake rice varieties, Junmai brewing and post-production methods, freezing cold storage, and the softspoken dedication to finding perfect balance between the flavors in every cup.

Awards
US National Sake Appraisal 2019 Gold Award (Junmai Category)