

Mutual Trading, Inc.
Japanese Sake Spec Sheet

Brewery	Koshimeijo Co., Ltd.
Founded	1845
Profile	Koshimeijo is a popular jizake (local/craft sake) maker in the Tochio District of Nagaoka City in Niigata Prefecture. The brewery strives to produce sake that simply makes people say, "It's delicious!" Koshimeijo's Toji (master brewer) calls his approach "intensely bold sake making." Koshimeijo is committed to using local rice – 100% is grown in Niigata Prefecture, and more than 90% is grown in Nagaoka City, including their own rice paddies.

Product Name	Koshinotsuru Daiginjo - Kanpyokai Shuppinshu
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Item Number	11182
Case Contents	6 bottles
Size	720ml
Class	Daiginjo, Genshu
Rice	Tochio-grown Koshitanrei
Rice (kakemai)	
Water	N/A
Rice-Polishing Ratio	38%
Yeast	M310
Sake Meter Value	+4
Acidity	1.3
Amino Acids Level	0.9
Alcohol by Volume	17%
Aged	Less than 1 year
Introduced in	2011
Brewery Location	Niigata Prefecture
Brewery Head	Hirofumi Asano



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
Seafood tempura, smoked chicken, prosciutto and other dry-cured ham, shiokara

Tasting Notes
This "kanpyokai shuppinshu" or sake produced specifically for the Annual Japan Sake Awards (Zenkoku Shinshu Kanpyokai) is brewed from late January to late February, when the outside temperature is at its optimum for sake making. Produced exclusively with 100% Koshitanrei rice from the local Tochio area and polished down to 38%. It is one of the highest quality sake produced by the brewery showcasing the toji's skill and quantities are limited. This daiginjo has a splendid aroma, rounded flavors that blooms beautifully on the palate, and a bright, refreshing finish. Notes of husky coconut sugar, cucumber, ripe apple, juicy melon, and a dash of white pepper.

Awards
Annual Japan Sake Awards (Zenkoku Shinshu Kanpyokai) - Awarded