

## Mutual Trading, Inc. Japanese Sake Spec Sheet

<b>Brewery</b>	Masuda Sake Company Ltd. (Masuda Shuzoten)
<b>Founded</b>	1893
<b>Profile</b>	Located in the heart of a historic neighborhood in East Iwase City, Masuda Shuzo is exploring more captivating sake that displays their innovative power married with the preservation of tradition that has been handed down generation after generation. Heavily influenced by the rich food culture in Toyama, Masuda Shuzo's sake are just as characterized as their local cuisine. Masuda Shuzo, one of the first breweries to produce ginjo-style sake, is going back to their roots and aiming to brew world-class sake by thoroughly pursuing how far they can go with only water and sake rice.

<b>Product Name</b>	Masuizumi Oak Aged Kijoshu
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<b>Item Number</b>	1744
<b>Case Contents</b>	12 bottles
<b>Size</b>	720ml
<b>Class</b>	Kijoshu, Genshu
<b>Rice</b>	Confidential
<b>Rice (kakemai)</b>	
<b>Water</b>	Confidential
<b>Rice-Polishing Ratio</b>	Confidential
<b>Yeast</b>	Confidential
<b>Sake Meter Value</b>	Confidential
<b>Acidity</b>	Confidential
<b>Amino Acids Level</b>	Confidential
<b>Alcohol by Volume</b>	14-15%
<b>Aged</b>	Confidential
<b>Introduced in</b>	2022
<b>Brewery Location</b>	Toyama
<b>Brewery Head</b>	Kiichiro Hatanaka



<b>SWEET</b>	<b>SEMI-SWEET</b>	<b>SEMI-DRY</b>	<b>DRY</b>	<b>EXTRA-DRY</b>
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<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>
Mimolette cheese, blue cheese. marinated shrimp, foie gras pickled in sake lees, mildly sweet desserts

<b>Tasting Notes</b>
Kijoshu is made by incorporating sake instead of water during the last step of fermentation, lending a sweeter, richer, and more concentrated flavor, similar to noble rot wine. This product is a rare kijoshu-style sake aged in oak barrels giving it more complexity and depth than regular kijoshu. On the nose, there are aromas of oak, honey, black pepper, and butterscotch. This full-bodied sake is smooth and rounded with notes of cinnamon, toffee, and the nuances of honey are enhanced by the barrel aging. Delicious as is or transform it into a Old Fashioned cocktail with an orange peel and bitters. Since this sake is stored and aged in oak barrels, there may be some sediment from the barrel.