

Mutual Trading, Inc. Japanese Sake Spec Sheet

Brewery	Masuda Sake Company Ltd. (Masuda Shuzoten)
Founded	1893
Profile	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.

Product Name	Masuizumi Barrel Aging Kijoshu
---------------------	--------------------------------

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



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
Mimolette cheese, blue cheese. marinated shrimp, foie gras pickled in sake lees, mildly sweet desserts

Tasting Notes
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.

Award(s)
International Wine Challenge - Aged Sake Division: Gold Award 2020 & 2021