

**Mutual Trading, Inc.**  
**Japanese Sake Spec Sheet**

<b>Brewery</b>	Totsuka Shuzo Co., Ltd.
<b>Founded</b>	1653
<b>Profile</b>	With a history of more than 360 years, Totsuka Shuzo is still making sake by hand, using underground water from Yatsugatake. It takes time and cost, but with the spirit of making higher quality sake, the brewery continues to make specialty sake.

<b>Product Name</b>	Kanchiku Junmai Daiginjo
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<b>Item Number</b>	5097
<b>Case Contents</b>	6 bottles
<b>Size</b>	720ml
<b>Class</b>	Junmai Daiginjo
<b>Rice</b>	Miyama Nishiki
<b>Rice (kakemai)</b>	
<b>Water</b>	Yatsugatake Suikei Fukuryusui
<b>Rice-Polishing Ratio</b>	49%
<b>Yeast</b>	#1801
<b>Sake Meter Value</b>	±0.0
<b>Acidity</b>	1.7
<b>Amino Acids Level</b>	1.8
<b>Alcohol by Volume</b>	15%
<b>Aged</b>	1 year
<b>Introduced in</b>	1999
<b>Brewery Location</b>	Nagano Prefecture
<b>Brewery Head</b>	Kazuhiko Nishimura



<b>SWEET</b>	<b>SEMI-SWEET</b>	<b>SEMI-DRY</b>	<b>DRY</b>	<b>EXTRA-DRY</b>
		○		

<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>
Japanese food with a strong taste such as sashimi with oil, tempura, and grilled fish

<b>Tasting Notes</b>
A mild aroma and a strong taste.