

Mutual Trading, Inc. Japanese Sake Spec Sheet

Brewery	Asahi Brewery
Founded	1830
Profile	Established in 1830 with the motto of "quality first". Brewing sake is making rice. Not only do they focus on obtaining high quality sake rice, they dedicate time and effort in their labs to increase said rice's quality. Their efforts do not stop there however - in order to help sustain the environment, they implement the ISO14000 system of environmental sustainability, and also participate in various activities to preserve their natural surroundings. Additionally, they hold tea ceremonies, concerts, and cultural events for the local community. The goal is to make a fun, sustainable, and ultimately enjoyable environment with sake.

Product Name	Kubota Junmai Daiginjo
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Item Number	10142
Case Contents	12 bottles
Size	300ml
Class	Junmai Daiginjo
Rice	Gohyakumangoku
Rice (kakemai)	Gohyakumangoku
Rice-Polishing Ratio	50%
Yeast	-
Sake Meter Value	±0
Acidity	1.3
Amino Acids Level	-
Alcohol by Volume	15%
Introduced in	2018
Brewery Location	Niigata Prefecture
Toji Guild	Echigo Toji
Brewery Head	Motoyoshi Yamaga & Ryosaku Ohashi



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
Caprese, Oyster, Nanban pickled smelt, Marinated salmon

Tasting Notes
In pursuit of a impact-laden, magnificent new flavor, the long-beloved brewers of the famous Kubota sake lineup crafted this fine Junmai Daiginjo. Has an elegant nose with notes of pear and melon, with a harmonious acidity and pleasant mouthfeel. Kubota's distinctive smooth and clean texture and crisp flavor lead into a comfortably long finish.