

New York Mutual Trading, Inc. Japanese Sake Spec Sheet

Brewery	Akebono Shuzo Co.,Ltd.
Founded	1904
Profile	This humble brewery is located in the valley of Aizubange, a gem blessed with cold winters and clean rivers in the northern portion of the Aizu region in Fukushima Prefecture. The valley's rice cultivation is the crux of their economy, and in order to reflect the interesting terrior of Aibugante, Akebono Shuzo uses 100% local sake rice. Thanks to this, as well as their dedication to small details and brewery cleanliness (all equipment is hand cleaned and dried at high temperatures - any cloth used in the machines is boiled) their sake has a very pure flavor and is highly suitable to enjoy alongside a meal.

Product Name	Tenmei Junmai
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Item Number	539
Case Contents	12 bottle
Size	720ml
Class	Junmai
Rice	Kojimai: Yamadanishiki
Rice (kakemai)	Gohyakumangoku / Kamenoo / Yume no Kaori
Rice-Polishing Ratio	Kojimai 60% / Kakemai 65%
Yeast	Utsukushima Yume Kobo F701
Sake Meter Value	+2
Acidity	1.6
Amino Acids Level	0.8
Alcohol by Volume	16%
Aged	Less than a year
Introduced in	2017
Brewery Location	Fukushima Prefecture
Brewery Head	Suzuki Kohichi



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
Meat dishes

Tasting Notes
In sake brewing, when building the mash there is a process called San-Dan-Jikomi (three stage brewing) where the koji and kakemai (steamed sake brewing rice) are added in three steps over the course of four days. While normally the kakemai of all three steps would consist of a single rice varietal, Akebono Shuzo had other ideas. On the first day, Gohyakumangokuis used, but on the second they add Kamenoo sake rice to increase umami and crispness. Then on the third day, Yume no Kaori sake rice is used to soften and sweeten the flavor. After the brewing stage is completed, Akebono Shuzo also rests the sake in freezing temperatures. The resulting sake is soft and layered, with a plump yet crisp flavor.