

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 Ginjo
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Item Number	540
Case Contents	12 bottle
Size	720ml
Class	Junmai Ginjo
Rice	Kojimai: Yamadanishiki
Rice (kakemai)	Yamadanishiki
Rice-Polishing Ratio	55%
Yeast	Kyokai No. 9 & Fukushima Akira Yeast
Sake Meter Value	+2
Acidity	1.6
Amino Acids Level	1
Alcohol by Volume	16%
Aged	Less than 2 years
Introduced in	2016
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
Heavy flavors and oily dishes

Tasting Notes
<p>This genshu sake sets itself apart from the crowd with its creative brewing techniques. After brewing this sake with a blend of different yeasts (Kyokai #9, and the local Fukushima Akira yeast), it is then aged unpasteurized at freezing temperatures to expand the breadth of flavor. After a year has passed, it is then flash pasteurized so as to avoid changes to the taste, but to preserve the quality and stability of the sake.</p> <p>The sake itself has a characteristic Akebono Shuzo flavor - firm and clean with a crisp finish - and it can be enjoyed at almost any temperature.</p>