

Mutual Trading, Inc.
Japanese Sake Spec Sheet

Brewery	Kamotsuru Sake Brewing Co., Ltd.
Founded	1918
Profile	Since the naming of the brand Kamotsuru in 1873, this brewery has been at the forefront of rice polishing technology, and since the Meiji era has pulled the industry forward as a sake pioneer. In the Taisho era they were the first to receive an honor for their work. And again, 50 years ago, they were the first to sell Daiginjo-grade sake to the public. Kamotsuru company receives a large number of awards and honors for their sake. They devote their craft to producing sake of exceptional quality.

Product Name	Kamotsuru Sokaku Daiginjo
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Item Number	5575
Case Contents	6 bottles
Size	720ml
Class	Daiginjo
Rice	Yamadanishiki
Rice (kakemai)	
Water	Kamosankeifukuryusui
Rice-Polishing Ratio	32%
Yeast	#1801 Hiroshima Momiji
Sake Meter Value	+3.5
Acidity	1.2
Amino Acids Level	1
Alcohol by Volume	16-17%
Aged	1 year
Introduced in	1993
Brewery Location	Hiroshima Prefecture
Brewery Head	Koichiro Okinaga



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
Cheese, Olive etc.

Tasting Notes
Fruity and gorgeous aroma.