

Mutual Trading, Inc.
Japanese Sake Spec Sheet

Brewery	Zuiyo Co., Ltd.
Founded	1867
Profile	Since its foundation, Zuiyo Co., Ltd. has been pursuing higher quality and making products rooted in the climate centered on Kumamoto yeast. Going forward, they will continue to use safe and secure ingredients to create delicious products that will please the customers with all their soul, and with the key message of "Brewing sake from the heart".

Product Name	Hojun Zuiyo Junmai
---------------------	--------------------

Item Number	7267
Case Contents	6 bottles
Size	300ml
Class	Junmai
Rice	Hana Nishiki
Rice (kakemai)	
Water	Aso natural ground water
Rice-Polishing Ratio	65%
Yeast	Kumamoto
Sake Meter Value	+6
Acidity	1.3
Amino Acids Level	1.4
Alcohol by Volume	15%
Aged	less one year
Introduced in	2001
Brewery Location	Kumamoto
Brewery Head	Housei Iwane



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
Fried chicken, Chinese dish, Yakitori etc.

Tasting Notes
Junmai sake with a rich and profound aged aroma. It features a wide range of harmonious flavors that can be used hot or cold.

Awards
2018 National Kanzake Contest Value-for-money hot sake category highest gold award