

**New York Mutual Trading, Inc.
Japanese Sake Spec Sheet**

Brewery	Totsuka Shuzo Co., Ltd.
Founded	1653
Profile	With a history of more than 360 years, Totsuka Shuzo is still making sake by hand, using underground water from Yatsugatake. It takes time and cost, but with the spirit of making higher quality sake, the brewery continues to make specialty sake.

Product Name	Kanchiku Junmai Daiginjo
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Item Number	7269
Case Contents	6 bottles
Size	300ml
Class	Junmai Daiginjo
Rice	Maiyama Nishiki
Rice (kakemai)	
Water	Yatsugatake Suikei fukuryusui
Rice-Polishing Ratio	49%
Yeast	#1801
Sake Meter Value	0.0
Acidity	1.7
Amino Acids Level	1.8
Alcohol by Volume	15%
Aged	1 year
Introduced in	1999
Brewery Location	Nagano Prefecture



SWEET	SEMI-SWEET	SEMI-DRY	DRY	EXTRA-DRY
		○		

FRAGRANT	LIGHT	AGED	RICH
			○

CHILLED	ROOM TEMP	BODY TEMP	WARM
◎	○	○	○

APERITIF	APPETIZER	MAIN DISH	DIGESTIF
		○	

Food Pairings
Japanese food with a strong taste such as sashimi with oil, tempura, and grilled fish.

Tasting Notes
A mild aroma and a strong taste.