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	7282	
Case Contents	6 bottles	
Size	720ml	
Class	Junmai	
Rice	Hananishiki	
Rice (kakemai)		
Water	Aso natural groundwater	
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
			0	

FRAGRANT	LIGHT	AGED	RICH
	0		

COLD	ROOM TEMP	BODY TEMP	WARM
0			Ø

APERITIF	APPETIZER	MAIN DISH	DIGESTIF
		0	

Food Pairings	
Fried chicken, Chinese dis	sh, Yakitori etc.
Tasting Notes	
Junmai sake with a rich ar	nd 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