

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

<b>Brewery</b>	Masuda Sake Company Ltd.
<b>Founded</b>	1893
<b>Profile</b>	The storehouse is located in the middle of the townhouses and restaurants of the shipping wholesaler that once prospered in the trade of Kitamaebune. Toyama Prefecture is sandwiched between the Sea of Japan and the Tateyama mountain range, and is blessed with seasonal seafood such as firefly squid, white shrimp, yellowtail, yellowtail crab and yellowtail in Toyama Bay, and mountain vegetables such as wild vegetables in early spring. Yes, Manju Izumi says, "It is a sake that is grown with delicious ingredients and complements any dish."

<b>Product Name</b>	Masuzumi Junmai Daiginjo
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<b>Item Number</b>	8130
<b>Case Contents</b>	12 bottles
<b>Size</b>	720ml
<b>Class</b>	Junmai Daiginjo
<b>Rice</b>	Yamadanishiki
<b>Rice (kakemai)</b>	
<b>Water</b>	N/A
<b>Rice-Polishing Ratio</b>	50%
<b>Yeast</b>	Company brand
<b>Sake Meter Value</b>	+5.0
<b>Acidity</b>	N/A
<b>Amino Acids Level</b>	N/A
<b>Alcohol by Volume</b>	16%
<b>Aged</b>	N/A
<b>Introduced in</b>	2020
<b>Brewery Location</b>	Toyama Prefecture
<b>Brewery Head</b>	Kiichiro Hatanaka



<b>SWEET</b>	<b>SEMI-SWEET</b>	<b>SEMI-DRY</b>	<b>DRY</b>	<b>EXTRA-DRY</b>
		○		

<b>FRAGRANT</b>	<b>LIGHT</b>	<b>AGED</b>	<b>RICH</b>
○			○

<b>COLD</b>	<b>ROOM TEMP</b>	<b>BODY TEMP</b>	<b>WARM</b>
◎	◎	◎	◎

<b>APERITIF</b>	<b>APPETIZER</b>	<b>MAIN DISH</b>	<b>DIGESTIF</b>
○	○	○	

<b>Food Pairings</b>
Sashimi, Sushi, Carpaccio, Insalata Caprese, Prosciutto and melon, Salmon Tartare

<b>Tasting Notes</b>
Pronounced aroma of yellow apple, pear, honeydew melon, orange blossom. Gentle and smooth texture. Well balanced long finish.