

Mutual Trading, Inc.
Japanese Sake Spec Sheet

Brewery	Yaoshin Shuzo
Founded	1877
Profile	Yaoshin Brewery's brand name "Gangi" refers to the stepped piers that line the nearby river. They brew sake in an honest, straightforward manner, and try to perform as little post-processing as possible by forgoing widely practiced steps like roka (carbon filtration). All of their sake is Junmai as well - meaning that they do not fortify their sake with brewer's alcohol despite this being a traditional sake brewing technique. Just as an artist carves away layers of wood to reveal the beautiful wooden sculpture inside, so does Yaoshin wish to carve rice to reveal the delicious sake hidden inside.

Product Name	Gangi Junmai Hitotsubi
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Item Number	8461
Case Contents	12 bottles
Size	720ml
Class	Junmai
Rice	Yamadanishiki
Rice (kakemai)	
Water	Brewery's Groundwater
Rice-Polishing Ratio	60%
Yeast	Kyokai1501
Sake Meter Value	+3.5
Acidity	1.9
Amino Acids Level	1.1
Alcohol by Volume	15%
Aged	1 year
Introduced in	2016
Brewery Location	Yamaguchi Prefecture
Brewery Head	Hisashige Kobayashi



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
Oden, stewed fish, beef stew

Tasting Notes
It has a dry mouthfeel with a delicately balanced sweet-ness and acidity born from the heat treatment.