

Mutual Trading, Inc.
Japanese Sake Spec Sheet

Brewery	Kokonoe Saika Co., Ltd
Founded	1908
Profile	Kokonoe Saika is a rare brewery in that they not only brew sake but they also make vinegar as well. Situated in N. Wakayama prefecture in the city of Kinokawa, Saika was founded by Toyokichi Saika on the principles that "In order to make better vinegar we should consistently be using sake lees (aka. kasu) as the main raw material." Furthermore, he also hoped to produce sake that people can enjoy with food together along with his vinegar. Therefore, in 1934, he began the sake production as well, staying true to his motto of providing Japanese tables with good quality vinegar and sake.

Product Name	Omachi Junmai Ginjo Saika
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Item Number	858
Case Contents	12 bottle
Size	
Class	Junmai Ginjo
Rice	Omachi
Rice (kakemai)	Omachi
Rice-Polishing Ratio	55%
Yeast	1801 · 1401
Sake Meter Value	+2.0
Acidity	1.5
Amino Acids Level	0.8
Alcohol by Volume	16%
Aged	None
Introduced in	2018
Brewery Location	Wakayama Prefecture
Brewery Head	Kodama Yoshiki



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

Tasting Notes
This Omachi Junmai Ginjo is characterized by blue and purple fruit with vibrant aromatics and a clean, smooth finish.