

Mutual Trading, Inc.
Japanese Sake Spec Sheet

Brewery	Hachinohe Shuzo Co., Ltd.
Founded	1775
Profile	A microbrewery in Aomori prefecture that selects local rice and yeast and brews with the famous water of Kanizawa, Hachinohe. Aiming to produce a modern sake that is delicious yet safe for the environment and personal health. The brewery use 100% white koji in their moromi base giving their sake a fresh, straight-from-the-brewery character.

Product Name	Mutsu Hassen Pink Label Ginjo
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Item Number	9661
Case Contents	12 bottles
Size	720ml
Class	Ginjo
Rice	Rice from Aomori (100%)
Rice (kakemai)	
Water	Kanisawa Fukuryusui
Rice-Polishing Ratio	55% Rice Koji, 60% Kakemai
Yeast	Yeast from Aomori
Sake Meter Value	-2
Acidity	1
Amino Acids Level	1
Alcohol by Volume	16%
Aged	0
Introduced in	2009
Brewery Location	Aomori Prefecture
Brewery Head	Nobuyuki Komai



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
Sweet and sour pork, mapo tofu, Fourme d'Ambert (blue mold cheese).

Tasting Notes
The scent is mild with slightly sweet, and on the first sip it has a very soft mouthfeel that gradually opens up. A ginjo sake with a balance of freshness, sweetness and sourness that is reminiscent of fruit juice.

Awards
2020 US National Sake Appraisal Junmai Category: Silver Award 2018 JPN Delicious Sake in a Wine Glass Main Category: Silver Award 2018 UK International Wine Challenge Junmai Category: Silver Award