

Mutual Trading, Inc. Japanese Sake Spec Sheet

Brewery	Akita Seishu
Founded	1865
Profile	In 1865, the company "Yamato-shuzouten" was founded in the area of Minaminaraoka (Currently Daisen-city) by Ito Juushiro who was the 12th head of the Ito Family. The brand name Yamatoshizuku originated from "Yamato Brewery" which was the first company name on the date of establishment in 1865. "Yamato is the trade name of the Ito family, and in the brewery, there are trade marks of "Yamato" everywhere even now. 150 years on, they still work with the same spirit as the brewery founders in the past. Their philosophy is to brew original and strictly local sake by only using particular local rice and water from within a 10km radius.

Product Name	Yamato Shizuku Kimoto Junmai
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Item Number	4824
Case Contents	12 bottles
Size	720ml
Class	Junmai, Kimoto
Rice	Miyama Nishiki
Rice (kakemai)	Miyama Nishiki
Rice-Polishing Ratio	60%
Yeast	Kyokai 901
Sake Meter Value	+5
Acidity	1.9
Amino Acids Level	1.1
Alcohol by Volume	16%
Aged	About 1 Year
Introduced in	
Brewery Location	Akita
Brewery Head	Satou Kenko



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
Grilled and Fried Chicken, Meatloaf, Cream Stew

Tasting Notes
While this sake is being made, the steamed rice is mashed by hand painstakingly and with enormous care - such is the Kimoto brewing method. From this very traditional and laborious style of brewing, a uniquely umami-rich yet delicate and silky sake is born. The deep-flavored Junmai sake has highlights of bright acidity, and if heated gently, one can taste the rarer, more interesting traits clearly.