

Mutual Trading, Inc. Japanese Sake Spec Sheet

Brewery	Asahi Brewery
Founded	1830
Profile	Established in 1830 with the motto of "quality first". Brewing sake is making rice. Not only do they focus on obtaining high quality sake rice, they dedicate time and effort in their labs to increase said rice's quality. Their efforts do not stop there however - in order to help sustain the environment, they implement the ISO14000 system of environmental sustainability, and also participate in various activities to preserve their natural surroundings. Additionally, they hold tea ceremonies, concerts, and cultural events for the local community. The goal is to make a fun, sustainable, and ultimately enjoyable environment with sake.

Product Name:	Tokugetsu Junmai Daiginjo
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Item Number	1834
Case Contents	6 bottles
Size	720ml
Class	Junmai Daiginjo
Rice	Yuki no Sei
Rice (kakemai)	
Rice-Polishing Ratio	28%
Yeast	N/A
Sake Meter Value	+2
Acidity	1.1
Amino Acids Level	N/A
Alcohol by Volume	15%
Aged	
Introduced in	
Brewery Location	Niigata Prefecture
Brewery Head	Yoshihiko Anzawa



SWEET	SEMI-SWEET	SEMI-DRY	DRY	EXTRA-DRY
		○		

FRAGRANT	LIGHT	AGED	RICH
○			

COLD	ROOM TEMP	BODY TEMP	WARM
◎			x

APERITIF	APPETIZER	MAIN DISH	DIGESTIF
	○	○	

Food Pairings
Grilled Yellow Tail, Shrimp Ball

Tasting Notes
A limited sake the opens up the most during the Fall season, when the moon is most beautiful. The reason behind the name "Tokugetsu" (Special Moon) is because the rice, when polished down to 28%, it shines like the moon in a dark sky. Boasts an elegant aroma and delicate, gentle flavor.