

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:	Tsugu
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Item Number	8098
Case Contents	2 bottles
Size	720ml
Class	Junmai Daiginjo
Rice	Koshitanrei
Rice (kakemai)	Koshitanrei
Rice-Polishing Ratio	35%
Yeast	N/A
Sake Meter Value	± 0
Acidity	1.5
Amino Acids Level	N/A
Alcohol by Volume	16%
Aged	6 months
Introduced in	2016
Brewery Location	Niigata Prefecture
Brewery Head	Motoyoshi Yamaga



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
Shrimp Tempura, Grilled Unagi "Kabayaki", Wagyu Steak

Tasting Notes
Tsugu has a delicate and elegant floral aroma with a soft and mouthfeel. Splendidly balanced flavor, and a clean, dry, medium-long finish. This sake is Asahi Brewery's greatest achievement, and represents the culmination of all of their history, technique, research and technology. Only 2500 bottles are produced each year.