New York Mutual Trading, Inc.
Japanese Sake Spec Sheet

Brewery	Gochouda Brewery Co LTD
Founded	1922
Profile	People. Rice. Brewing. All are essential for good sake brewing - with this as their maxim, Azumaichi's brewery workers actually take it upon themselves to produce the sake rice used themselves. This dedication has made them one of best known breweries in Kyushu. Originally, because they were unable to obtain Yamada Nishiki rice from Saga prefecture, their solution was to try to grow it themselves, but over time this became their standard of quality. With strong will and skill, they are industry leaders in the Ginjo market. Their brewmaster Katsuki Keiichiro is well-respected and well-known, and many other sake brewers come to Azumaichi to research his methods.

Product Name	Azumaichi Junmai

Item Number	5580
Case Contents	12
Size	720ml
Class	Junmai
Rice	Yamada Nishiki
Rice (kakemai)	Yamada Nishiki
Rice-Polishing Ratio	64%
Yeast	#9, Privately Made
Sake Meter Value	+1
Acidity	1.4
Amino Acids Level	1.7
Alcohol by Volume	15-16%
Aged	
Introduced in	
Brewery Location	Saga
Brewery Head	Hayashi Akira

Photo

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

White Fish cured with Kombu・ Broiled Unagi

Tasting Notes

A calm serenity overtakes the senses when met with the gentle aroma. The flavor is comprised of a clean, elegant and quite characteristically Yamada Nishiki balance, which Azumaichi is famous for. Can be enjoyed chilled or gently warmed.