

**Mutual Trading, Inc.
Japanese Sake Spec Sheet**

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

Product Name	Mutsu Hassen Black Label Junmai Ginjo
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Item Number	449
Case Contents	12 bottles
Size	720ml
Class	Junmai Ginjo
Rice	Hanafubuki
Rice (kakemai)	Hanafubuki
Water	Kanisawa Fukuryusui
Rice-Polishing Ratio	55%
Yeast	Yeast from Aomori
Sake Meter Value	+1
Acidity	1.3
Amino Acids Level	0.8
Alcohol by Volume	16%
Aged	In Bottle
Pasteurization	1
Brewery Location	Aomori Prefecture
Brewery Head	Komai Nobuyuki



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
Chicken served with full grain mustard, oden, red fleshed fish sashimi, baked salmon

Tasting Notes
Displays a hint of sake's natural golden color, and exudes plumes of fresh, juicy apple aromatics. The sake also has a refreshing acidity that melts gently into a sea of umami, allowing it to adapt easily in many different pairings.

Awards
The Fine Sake Awards Japan 2019 Premium Junmai Category: Grand Gold Medal International Wine Challenge 2019 Junmai Ginjo Category: Silver Medal