

**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 Tokubetsu Junmai
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Item Number	450
Case Contents	12 bottles
Size	720ml
Class	Tokubetsu Junmai
Rice	Masshigura
Rice (kakemai)	Hanafubuki
Rice-Polishing Ratio	60%
Water	Kanigawa Fukuryusui
Yeast	Yeast from Aomori
Sake Meter Value	1.3
Acidity	1.6
Amino Acids Level	0.8
Alcohol by Volume	15%
Aged	In Bottle
Pasteurized	2
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
Pickled vegetables, broiled mackerel, smoked salmon, sauteed pork

Tasting Notes
A best seller since the establishment of the Mutsu Hassen brand. It's hard to stop sipping this well-balanced umami and acidity-driven brew. Pairs well with a wide range of food and can be served at a wide range of temperatures.

Awards
The Fine Sake Awards Japan 2019 Main Category: Grand Gold Medal National Kan Sake Award 2019 Premium Kan Sake Category (45°C): Grand Gold Medal International Wine Challenge 2019 Junmai Category: Silver Medal