

## Mutual Trading, Inc. Japanese Sake Spec Sheet

<b>Brewery</b>	Hakkaisan Brewery Co., LTD
<b>Founded</b>	1922
<b>Profile</b>	<p>Founded in 1922, Hakkaisan Brewery is situated at the foot of Mount Hakkai in Niigata. The spring water that flows from the mountain is used to produce its sake.</p> <p>The guiding principles of the brewery are to produce the finest sake that people will never tire of, to apply the highest standards of production to all its sakes, and in order to achieve the smooth wonderfully pure and mellow flavors of Hakkaisan sake, the Brewery insists on producing in small batches, using hand-made koji and slow fermentation at low temperatures.</p>

<b>Product Name</b>	Hakkaisan 45 Daiginjo
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<b>Item Number</b>	10365
<b>Case Contents</b>	12 bottles
<b>Size</b>	180ml
<b>Class</b>	Daiginjo
<b>Rice</b>	Yamada Nishiki
<b>Rice (kakemai)</b>	Yamada Nishiki, Gohyakumangoku
<b>Water</b>	Raiden-sama no Shimizu
<b>Rice-Polishing Ratio</b>	45%
<b>Yeast</b>	#901
<b>Sake Meter Value</b>	+5
<b>Acidity</b>	1.2
<b>Amino Acids Level</b>	1.1
<b>Alcohol by Volume</b>	15.5%
<b>Aged</b>	
<b>Introduced in</b>	2020
<b>Brewery Location</b>	Niigata Prefecture
<b>Brewery Head</b>	Nagumo Shigemitsu



<b>SWEET</b>	<b>SEMI-SWEET</b>	<b>SEMI-DRY</b>	<b>DRY</b>	<b>EXTRA-DRY</b>
		○		

<b>FRAGRANT</b>	<b>LIGHT</b>	<b>AGED</b>	<b>RICH</b>
	○		

<b>COLD</b>	<b>ROOM TEMP</b>	<b>BODY TEMP</b>	<b>WARM</b>
○	○	○	○

<b>APERITIF</b>	<b>APPETIZER</b>	<b>MAIN DISH</b>	<b>DIGESTIF</b>
	○	○	

<b>Food Pairings</b>
Aji-fry, Grilled Salmon, Roast Beef, Mexican Street Corn

<b>Tasting Notes</b>
Hakkaisan brewery is nestled covered by deep snow in the winter, and their Ginjo is made to embody the spirit of the clean, cold air during the winter season in their local. Experience the alluring aroma and gentle flavor on the palate. Supported by nature and our craftsman, the elegant flavor of Hakkaisan Ginjo enhances your enjoyment of seasonal dishes.