

Mutual Trading, Inc. Japanese Sake Spec Sheet

Brewery	Hakkaisan Brewery Co., LTD
Founded	1922
Profile	<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>

Product Name	Hakkaisan 45 Daiginjo
---------------------	-----------------------

Item Number	10364
Case Contents	15 bottles
Size	300ml
Class	Daiginjo
Rice	Yamada Nishiki
Rice (kakemai)	Yamada Nishiki, Gohyakumangoku
Water	Raiden-sama no Shimizu
Rice-Polishing Ratio	45%
Yeast	#901
Sake Meter Value	+5
Acidity	1.2
Amino Acids Level	1.1
Alcohol by Volume	15.5%
Aged	
Introduced in	2020
Brewery Location	Niigata Prefecture
Brewery Head	Nagumo Shigemitsu



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
Aji-fry, Grilled Salmon, Roast Beef, Mexican Street Corn

Tasting Notes
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.