

Mutual Trading, Inc.
Japanese Sake Spec Sheet

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

Product Name	Hakkaisan 45 Junmai Daiginjo
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Item Number	10359
Case Contents	6 bottles
Size	1800ml
Class	Junmai Daiginjo
Rice	Yamada Nishiki
Rice (kakemai)	Yamada Nishiki, Gohyakumangoku, Miyama Nishiki
Water	Raiden-sama no Shimizu
Rice-Polishing Ratio	45%
Yeast	Akitakonno NO.2
Sake Meter Value	+4
Acidity	1.3
Amino Acids Level	1.2
Alcohol by Volume	16%
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
Sashimi, Carpaccio, Ricotta Cheese

Tasting Notes
A smooth and refreshing sake that drinks as brisk and refreshing as a cold winter morning. Internationally renowned as a perfect example of the Niigata region's signature crisp and clean brewing style, this Junmai Daiginjo has a restrained and delicate aroma offering hints of steamed rice with the barest touch of floridity and earth, and the first sip evokes a gentle rice flavor with a pristine and invigorating dry finish.