

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

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

<b>Product Name</b>	Hakkaisan 45 Junmai Daiginjo
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<b>Item Number</b>	10356
<b>Case Contents</b>	12 bottles
<b>Size</b>	720ml
<b>Class</b>	Junmai Daiginjo
<b>Rice</b>	Yamada Nishiki
<b>Rice (kakemai)</b>	Yamada Nishiki, Gohyakumangoku, Miyama Nishiki
<b>Water</b>	Raiden-sama no Shimizu
<b>Rice-Polishing Ratio</b>	45%
<b>Yeast</b>	Akitakonno NO.2
<b>Sake Meter Value</b>	+4
<b>Acidity</b>	1.3
<b>Amino Acids Level</b>	1.2
<b>Alcohol by Volume</b>	16%
<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>
Sashimi, Carpaccio, Ricotta Cheese

<b>Tasting Notes</b>
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.