

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 Kowagura Junmai Daiginjo
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Item Number	7597
Case Contents	6 bottles
Size	720ml
Class	Junmai Daiginjo
Rice	Yamada Nishiki (Hyogo)
Rice (kakemai)	Yamada Nishiki (Hyogo)
Rice-Polishing Ratio	45%
Yeast	#1001, M310
Sake Meter Value	± 0
Acidity	1.5
Amino Acids Level	0.8
Alcohol by Volume	17.0%
Aged	1 years
Introduced in	2016
Brewery Location	Niigata
Brewery Head	Shigematsu Nagumo



SWEET	SEMI-SWEET	SEMI-DRY	DRY	EXTRA-DRY
		○		

FRAGRANT	LIGHT	AGED	RICH
	○		

COLD	ROOM TEMP	BODY TEMP	WARM
◎	○	○	X

APERITIF	APPETIZER	MAIN DISH	DIGESTIF
○	○	○	

Food Pairings	
Western Cuisine, Seafood dishes	

Tasting Notes	
<p>Always striving for the highest quality, Hakkaisan has invested in building Kowagura, a new brewery dedicated to brewing ultra-premium sake. By utilizing every brewer's mastered skills, knowledge, passion, and commitment to quality, together they created this flavorful and well-rounded premium sake –Hakkaisan Junmai Daiginjo Kowagura. The first sip will gracefully glide through the palate, and finishes smooth and clean. Sake created at this level not only enhances the taste of Japanese food but will also pair beautifully with the cuisines of the world.</p>	