

Mutual Trading, Inc. Japanese Sake Spec Sheet

Brewery	Sekiya Jozo
Founded	1864
Profile	Sekiya Jozo is quite particular about their rice, and so they always polish it within the brewery, and occasionally grow their own rice. Even the jozo (brewer's alcohol) used to fortify their sake is distilled internally out of their own sake kasu. Sekiya aims for environmental sustainability and self sufficiency in all of their activities.

Product Name	Horaisen Beshi Tokubetsu Junmai
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Item Number	10014
Case Contents	12 bottles
Size	720ml
Class	Tokubetsu Junmai
Rice	Local Yume Sansui
Rice (kakemai)	Japanese Rice
Rice-Polishing Ratio	55%
Water	Well Water
Yeast	-
Sake Meter Value	-
Acidity	-
Amino Acids Level	-
Alcohol by Volume	15%
Aged	1 Year
Introduced in	
Brewery Location	Aichi Prefecture
Brewery Head	Arakawa Takanobu



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
Grilled Shellfish and Poultry (like Yakitori), Anago Kanro-nii, Satoimo Niitsuke

Tasting Notes
<p>This light Junmai sake "Beshi" has a mild nose that is still very much present - especially as it comes to room temperature - filled with spices and steamed rice, some ripe stone fruit and bay leaf. Its relatively light flavor comes with a refreshing and frankly unexpected acidity, and a smooth dry finish. Delicious sipped at any temperature.</p> <p>Made with locally grown yume sansui rice, a sake rice varietal which was locally developed to suit their climate in Aichi.</p> <p>The name of the sake, as well as the calligraphic art on the label, is from an Edo-period poem from the Confucian scholar and writer Chazan Kan; "Wagahai shin ni Shosu Beshi".</p>

