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 Ku Junmai Daiginjo

Item Number	6965	
Case Contents	12 bottles	
Size	720ml	
Class	Junmai Daiginjo	
Rice	Yamada Nishiki	
Rice (kakemai)	Yamada Nishiki	
Rice-Polishing Ratio	Koji-40%, Kake-45%	
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
	0			

FRAGRANT	LIGHT	AGED	RICH
	C		

COLD	ROOM TEMP	BODY TEMP	WARM
0	0	×	×

APERIT	ïF /	APPETIZER	MAIN DISH	DIGESTIF
		0		

Food Pairings

Pair with light fare - Raw Fish (such as Tuna Sashimi), Crudité, Hard Salty Cheeses, Oysters, Raw Clams, Tinned Seafood, Konjac Shirae, Itawasa

Tasting Notes

A daiginjo made with yamada nishiki, this is polished to 40-45% and it really shows. The nose is restrained at first but opens up with a bit of time, and blossoms into something truly gorgeous - ripe red apples, whispers of fresh cream and acacia flower all appear on the nose. Starts soft and light on the palate, and displays a delicate elegance in the way it handles its barest amount of sweetness, with some lovely acidity as well. Smooth and round with a relatively long finish to savor with a touch of bitterness that keeps you wanting more.