

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 Wa Junmai Ginjo
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Item Number	6966
Case Contents	12 bottles
Size	720ml
Class	Junmai Ginjo
Rice	Yamada Nishiki
Rice (kakemai)	Yamada Nishiki
Rice-Polishing Ratio	50%
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
Sichuan Boiled Fish, Dan Dan Noodles, Papaya Salad, Rich Spicy Indian Coconut Milk Curries, Cured Mackerel, Spicy Konjac, Macaroni Salad, Anchovy Pizza

Tasting Notes
A ginjo made from yamada nishiki milled to 50%, this reads like a tropical-focused daiginjo on the nose. Tons of ripe fruit - banana, melon, lychee and white peach - with a small amount of steamed rice and sweet almond jelly-like aromas dance in one's glass. Wa also displays a distinct sweetness on the palate - rich and smooth and opulent, but with distinct acidity.