

## Mutual Trading, Inc. Japanese Sake Spec Sheet

<b>Brewery:</b>	Kaetsu Sake Brewery
<b>Founded:</b>	1880
<b>Profile:</b>	Amidst fine scenery, this old Niigata river-port town became famous for sake brewing as a place that was allowed to brew sake during the short-lived era of Japanese prohibition. Their signature brand Kirin is named after Kirin Castle (which was built in 1252 and named after mythical Chinese beast the Kirin, which allegedly appears with a Saint is born). This sake is made to be enjoyed during special occasions and celebrations for good luck. Two generations of this sake family worked as Sake Quality Appraisers for the Japanese Taxation Bureau.

<b>Product Name:</b>	Kirin Tokubetsu Junmai Koshinotakumi
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<b>Item Number</b>	84901
<b>Case Contents</b>	6
<b>Size</b>	300ml.
<b>Class</b>	Tokubetsu Junmai
<b>Rice</b>	Gohyakumangoku
<b>Rice (kakemai)</b>	Gohyakumangoku
<b>Rice-Polishing Ratio</b>	55%
<b>Yeast</b>	K1001
<b>Sake Meter Value</b>	+4
<b>Acidity</b>	1.4
<b>Amino Acids Level</b>	N/A
<b>Alcohol by Volume</b>	15%
<b>Aged</b>	1 year
<b>Introduced in</b>	N/A
<b>Brewery Location</b>	Niigata Prefecture
<b>Brewery Head</b>	Masatoshi Ito



<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, Little neck clams steamed in Sake, Niku-Jyaga, Yakitori, Dim sum dishes
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<b>Tasting Notes</b>	Made by blending sake brewed with 100% Gohyakumangoku polished to 50% of the original grain size, and a 55% polished Yamahai Sake of the same brewery. When chilled the freshness and acidity are easily detected, and yet when warmed the soft umami and rice notes become apparent.
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<b>Awards</b>	Slow Food Nippon Sake Contest Reasonably Priced Hot Sake Gold Medal 2014
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