

Mutual Trading, Inc.
Japanese Sake Spec Sheet

Brewery	Kaetsu Sake Brewery Co., Ltd.
Founded	1880
Profile	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.

Product Name	Kirin "Hizoshu" Aged Daiginjo
---------------------	-------------------------------

Item Number	5089
Case Contents	3 bottles
Size	750ml
Class	Daiginjo, Aged
Rice	Yamada Nishiki
Rice (kakemai)	Yamada Nishiki
Rice-Polishing Ratio	40%
Yeast	No.9
Sake Meter Value	+5
Acidity	1.4
Amino Acids Level	N/A
Alcohol by Volume	17%
Aged	At least 5 years
Introduced in	
Brewery Location	Niigata Prefecture
Brewery Head	Masatoshi Ito



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
Roast beef, Peking Duck, Ankimo (Monk fish liver), Karasumi (dried mullet roe), Uni, Cheese

Tasting Notes
This sake, originally brewed for sake competitions, is stored in cold storage for 5 years to preserve the aroma and flavor. Has the maturity of a budding young woman, and a calm aroma. A hint of dryness accentuates rich flavor, and the umami blooms in one's throat for the exquisitely long, fine finish. To be enjoyed slowly, so one may savor the passage of time with every sip.

Awards
Gold Prize, New Aged Sake