

Mutual Trading, Inc.
Japanese Sake Spec Sheet

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| Brewery: | Kaetsu Sake Brewery |
| 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. |

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| Product Name: | Kirin Junmai Daiginjo Koshihikari |
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| Item Number | 8485 |
| Case Contents | 12 |
| Size | 300 |
| Class | Junmai Daiginjo |
| Rice | Koshihikari |
| Rice (kakemai) | Koshihikari |
| Rice-Polishing Ratio | 45% |
| Yeast | K1001 |
| Sake Meter Value | +4 |
| Acidity | 1.2 |
| Amino Acids Level | N/A |
| Alcohol by Volume | 16% |
| Aged | 1 year |
| Introduced in | |
| Brewery Location | Niigata Prefecture |
| Brewery Head | Masatoshi Ito |



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|--------------|-------------------|-----------------|------------|------------------|
| SWEET | SEMI-SWEET | SEMI-DRY | DRY | EXTRA-DRY |
| | | ○ | | |

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|-----------------|--------------|-------------|-------------|
| FRAGRANT | LIGHT | AGED | RICH |
| | ○ | | |

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|-------------|------------------|------------------|-------------|
| COLD | ROOM TEMP | BODY TEMP | WARM |
| ◎ | ○ | ○ | |

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|-----------------|------------------|------------------|-----------------|
| APERITIF | APPETIZER | MAIN DISH | DIGESTIF |
| | | ○ | |

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| Food Pairings |
| Sashimi, Tempura (white Fish, Shrimp, Clams and Vegetable), Cold Beef Shabu Shabu, Soba |

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| Tasting Notes |
| Draw the sake into your mouth for a soft, harmonious experience interwoven with floral notes and easy to drink. One may feel the true flavor of Niigata rice with this sake. Has a soft and smooth finish, and is very popular with first time sake drinkers and the female demographic. Enjoyable chilled, especially in Kiriko style glasses, room temperature in seishu glasses, and warmed in guinomi. |

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| Awards |
| Gold Prize, USA Sake Competition 2001 |