

Mutual Trading, Inc.
Japanese Sake Spec Sheet

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.

Product Name	Kirin Junmai Daiginjo Koshihikari
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Item Number	8120
Case Contents	6 bottles
Size	720
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



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

Tasting Notes
Draw the sake into your mouth for a soft, harmonioius 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.

Awards
International SAKE Challenge 2001 Gold Medal