

Mutual Trading, Inc.
Japanese Sake Spec Sheet

Brewery	Kamotsuru Shuzo
Founded	1918
Profile	Since the naming of the brand Kamotsuru in 1873, this brewery has been at the forefront of rice polishing technology, and since the Meiji era has pulled the industry forward as a sake pioneer. In the Taisho era they were the first to receive an honor for their work. And again, 50 years ago, they were the first to sell Daiginjo-grade sake to the public. Kamotsuru company receives a large number of awards and honors for their sake. They devote their craft to producing sake of exceptional quality.

Product Name:	Kamotsuru Tokusei Gold Daiginjo
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Item Number	8750
Case Contents	12 bottles
Size	180ml
Class	Daiginjo
Rice	N/A
Rice (kakemai)	N/A
Rice-Polishing Ratio	50%
Yeast	No.1601、 No.1401
Sake Meter Value	+1.5
Acidity	1.2
Amino Acids Level	1.1
Alcohol by Volume	16~17%
Aged	Less than a year
Introduced in	1958
Brewery Location	Hiroshima Prefecture
Brewery Head	Kouichiro Okinaga



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 Sushi

Tasting Notes
Introduced in Showa era year 33, this sake was the first Daiginjo ever made available for public purchase, and is Kamotsuru's Signature Brand. Gold Leaf Sakura Blossoms dance to-and-fro in the bottle.