

Mutual Trading, Inc. Japanese Sake Spec Sheet

Brewery	Katsuyama Supreme Sake Co.,Ltd
Founded	1688
Profile	Established in 1688, Katsuyama is a sake brewery with traditions lasting well over three century. They were established to brew the upscale sake enjoyed exclusively by the feudal lords of the Sendai domain, where was founded by Japan's Most famous samurai & military commander Date Masamune. To this day, Katsuyama carries on he reputation and tradition of its origins as a brewery for the lords.

Product Name	Katsuyama Junmai Daiginjo "Den"
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Item Number	1915
Case Contents	6
Size	720ml.
Class	Junmai Daiginjo
Rice	Yamada Nishiki
Rice (kakemai)	Yamada Nishiki
Rice-Polishing Ratio	35%
Yeast	Miyagi Kobo
Sake Meter Value	+1
Acidity	1.3
Amino Acids Level	1
Alcohol by Volume	16%
Aged	About 1 Year
Introduced in	2007
Brewery Location	Miyagi
Brewery Head	Mitsuaki Goto



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
Fatty fish Sashimi such as Toro and Salmon, Yakiniku, Sukiyaki

Tasting Notes
Brewed with a traditional sake brewing method, Den features a fruity aroma and distinct rich flavors. This sake has the true characteristics of a Junmai Daiginjo. Its crisp and clean umami stands out clearly and lingers as a distinctly mouthwatering aftertaste. It is an excellent choice to pair with tuna and salmon sushi/sashimi. It also goes well with meat and meat dishes prepared in both Japanese and western style. Den means "tradition," referring to the traditional way this sake is brewed. The name Den also can mean "to convey" thoughts and feelings.

Awards
N/A