

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 "Diamond Akatsuki" Junmai Daiginjo
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Item Number	5923
Case Contents	6 bottles
Size	720ml
Class	Junmai Daiginjo
Rice	Yamadanishiki
Rice (kakemai)	Yamadanishiki
Rice-Polishing Ratio	35%
Yeast	Miyagi Kobo
Sake Meter Value	+ 1
Acidity	1.4
Amino Acids Level	1.1
Alcohol by Volume	16%
Aged	About 1 Year
Introduced in	2010
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
◎	x	○	x

APERITIF	APPETIZER	MAIN DISH	DIGESTIF
		○	

Food Pairings
"Kaiseki" style dishes, any kind of meat dishes

Tasting Notes
Diamond Akatsuki is brewed to perfection resembling the true beauty of a flawless diamond. By embracing the 4C's of diamond analysis (color, cut, clarity and carat weight), each bottle is made with care, and contains the finest droplets coaxed out during centrifugal filtration of Katsuyama Akatsuki. This derivative creates this heavenly elixir that elegantly parades its solid umami flavor of rice on the palate while leaving a serene aftertaste with everlasting clarity. Undeniably, the ultimate sake for today's world that best suits the name "liquid diamond."