

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 Ginjo "Lei"
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Item Number	7582
Case Contents	12 bottles
Size	720ml
Class	Junmai Ginjo
Rice	Hitomebore
Rice (kakemai)	Hitomebore
Rice-Polishing Ratio	55%
Yeast	Miyagi Kobo
Sake Meter Value	-42
Acidity	2
Amino Acids Level	1
Alcohol by Volume	12%
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
◎	x	○	x

APERITIF	APPETIZER	MAIN DISH	DIGESTIF
○	○	○	

Food Pairings
Prosciutto, Tempura, Western, Chinese or South East Asian Appetizers, Cheese, Uni dishes

Tasting Notes
The name Lei comes from the wagtail, which is a sacred creature in Japanese mythology. The intense, fruity aroma and rich taste of Lei is very similar to fine Japanese muskmelon, and this sake can be enjoyed as a n aperitif or starter drink. Pairs perfectly well with meat dishes with sweeter sauce.