

Mutual Trading, Inc. Japanese Sake Spec Sheet

Brewery:	Kikusui Sake Co. LTD.
Founded:	1881
Profile:	With 130 years of history on their shoulders, the Kikusui Sake Company of Niigata prefecture built themselves up from the bottom. The name "Kikusui" is a reference to a Noh theatre play, wherein the dew (Sui) from the petals of chrysanthemums (Kiku) grant eternal life. In 2004 they established the Kikusui Sake Research Institute in an effort to both raise the bar on the quality of their offerings and wrestle with concepts such as enjoyment of sake, and sake culture. They are proud to produce "Funaguchi" - Japan's first commercially available Nama (unpasteurized) sake.

Product Name:	Kikusui Junmai Daiginjo
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Item Number	10347
Case Contents	6 bottles
Size	720ml
Class	Junmai Daiginjo
Rice	Kikusui 100%
Rice (kakemai)	Kikusui 100%
Rice-Polishing Ratio	40%
Yeast	1801/901
Sake Meter Value	+3
Acidity	1.3
Amino Acids Level	
Alcohol by Volume	15%
Aged	
Introduced in	2000
Brewery Location	Niigata
Factory Head	Jun 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	
Fried White Fish, Sashimi	

Tasting Notes	
<p>Kikusui sake rice (father of the renowned Gohyakumangoku sake rice) had been all but lost to the world for half a century... that is until Kikusui Sake Company stepped in. They spearheaded the effort to revive this ancient strain from only 25 grains, and now attempt to pay homage to its legacy of elegance. After they gently and methodically polished away the outer 60% of the rice grains, their brewers set to work and were rewarded with a pure, mellow aroma. The flavor is affable and light, and carries itself deliberately over the pallet. It is bolstered by the complexities and natural dryness brought to the table by the ancient Kikusui sake rice. Enjoy slightly chilled for a rare drinking experience.</p>	