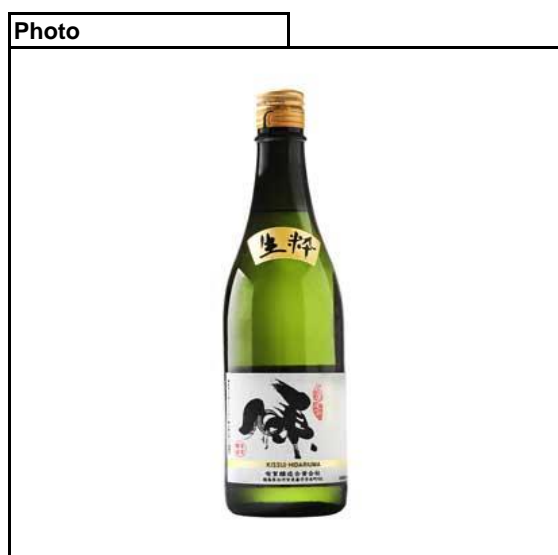


Mutual Trading, Inc.
Japanese Sake Spec Sheet

Brewery	Ariga Jozo
Founded	1774
Profile	Established in 1774 on the shady eastern side of Shirakawa city, Fukushima Prefecture - a place full of romantic history. Famed throughout the country for their unpasteurized Korean-style nigori sake called Tiger Makkori (available in Yakiniku restaurants all over Japan), this brewery works with local farmers to produce sake rice varieties Yume no Kaori and Gohyakumangoku for their premium Kissui Hidariuma brand, which is popular in Fukushima Prefecture.

Product Name	Kissui Hidariuma Junmai Daiginjo
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Item Number	10172
Case Contents	12 bottles
Size	720ml
Class	Junmai Daiginjo
Rice	Hyogo Yamada Nishiki
Rice (kakemai)	
Water	Abukuma Groundwater
Rice-Polishing Ratio	40%
Yeast	F7-01
Sake Meter Value	+2
Acidity	1.4
Amino Acids Level	0.8
Alcohol by Volume	16%
Introduced in	1998
Brewery Location	Fukushima Prefecture
Brewery Head	Yuujiro Ariga



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
Enjoy as a aperitif

Tasting Notes
Kissui Hidariuma Junmai Daiginjo has an extravagant bouquet with apple and melon top notes and an elegant sweetness. While vividly blooming on the palate, the sake's unrestrained flavors refresh the senses before gently fading into the background.

Awards
Fukushima Prefecture Spring Sake Awards 2014 - Gold Award