

**Mutual Trading, Inc.**  
**Japanese Sake Spec Sheet**

<b>Brewery</b>	Ariga Jozo
<b>Founded</b>	1774
<b>Profile</b>	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.

<b>Product Name</b>	Kissui Hidariuma Junmai Ginjo
---------------------	-------------------------------

<b>Item Number</b>	10173
<b>Case Contents</b>	12 bottles
<b>Size</b>	720ml
<b>Class</b>	Junmai Ginjo
<b>Rice</b>	Local Yume no Kaori
<b>Rice (kakemai)</b>	
<b>Water</b>	Abukuma Groundwater
<b>Rice-Polishing Ratio</b>	50%
<b>Yeast</b>	TM-1
<b>Sake Meter Value</b>	+5
<b>Acidity</b>	1.6
<b>Amino Acids Level</b>	0.9
<b>Alcohol by Volume</b>	16%
<b>Introduced in</b>	2016
<b>Brewery Location</b>	Fukushima Prefecture
<b>Brewery Head</b>	Yuujiro Ariga



<b>SWEET</b>	<b>SEMI-SWEET</b>	<b>SEMI-DRY</b>	<b>DRY</b>	<b>EXTRA-DRY</b>
		○		

<b>FRAGRANT</b>	<b>LIGHT</b>	<b>AGED</b>	<b>RICH</b>
			○

<b>COLD</b>	<b>ROOM TEMP</b>	<b>BODY TEMP</b>	<b>WARM</b>
◎	○		

<b>APERITIF</b>	<b>APPETIZER</b>	<b>MAIN DISH</b>	<b>DIGESTIF</b>
		○	

<b>Food Pairings</b>
Red Meat, Roast Beef

<b>Tasting Notes</b>
The first sip hints at is a soft sweetness that balances with a fruity tartness reminiscent of Asian pears and freshly picked apples. Finishes with a crisp dryness that is characteristic of the semi-hard water used in brewing.