

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

<b>Brewery</b>	Asahi Brewery
<b>Founded</b>	1830
<b>Profile</b>	Asahi Shuzo is a world-renowned Niigata sake brewery with the motto "quality first" - to achieve the absolute highest quality sake, they invest in research and development that combines their decades of experience with their own in-house developed yeast strains, as well as providing assistance to local Niigata farmers (from whom they source 100% of their materials) to grow superior rice. They also go to extreme lengths to make their brewery environmentally and socially sustainable through numerous initiatives, and often engage with and support their local community.

<b>Product Name</b>	Kubota Daiginjo Genshu
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<b>Item Number</b>	10379
<b>Case Contents</b>	12 bottles
<b>Size</b>	720ml
<b>Class</b>	Daiginjo
<b>Rice</b>	Local Niigata Rice
<b>Rice (kakemai)</b>	Local Niigata Rice
<b>Water</b>	
<b>Rice-Polishing Ratio</b>	50%
<b>Yeast</b>	
<b>Sake Meter Value</b>	+5
<b>Acidity</b>	1.4
<b>Amino Acids Level</b>	
<b>Alcohol by Volume</b>	18%
<b>Introduced in</b>	2021
<b>Brewery Location</b>	Niigata Prefecture
<b>Brewery Head</b>	Yamagamo Toyoshi Oohashi Ryousaku



<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>
Buttery scallops, cheesy loaded potatoes sprinkled with bacon bits, shrimp fritters, vegetable and feta cheese quiche

<b>Tasting Notes</b>
A dynamic and dry front palate leads into soft umami undertones and a smooth clean finish in this astonishingly quaffable and sophisticated Genshu (undiluted) sake. Has hints of bosc pear, koji-rice and freshly picked mushrooms hiding beneath a gorgeous floral bouquet. Recommended chilled and in a wine glass alongside a meal.