New York Mutual Trading, Inc.
Japanese Sake Spec Sheet

Brewery	Sakeroku Shuzo
Founded	
Profile	Sakeroku's brewery is located in Uchiko-cho, a small town sandwiched between sunset plains and towering mountains. All of their sake rice is contracted from farmers in the local area, and their sake, shochu and liqueur products are all completely hand-made.

Product Name	Kyohina Gookunen Junmai Daiginjo

Item Number	7970
Case Contents	12 bottles
Size	720ml
Class	Junmai Daiginjo
Rice	Yamadanishiki
Rice (kakemai)	Yamadanishiki
Rice-Polishing Ratio	40%
Yeast	Ehime Kobo
Sake Meter Value	Around +5
Acidity	Around 1.3
Amino Acids Level	N/A
Alcohol by Volume	15%
Aged	N/A
Introduced in	N/A
Brewery Location	Ehime
Brewery Head	Toshio Higashinaka

Photo

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

Carpaccio, Lobster, Beef Steak, Steamed Mussels, Grilled Fish and other seafood dishes

Tasting Notes

Elegant and understated aroma. First sip comes with spritz of umami, and it finishes clean and clear. Is best enjoyed with food and pairs well with delicate dishes.