

## Mutual Trading, Inc. Japanese Sake Spec Sheet

<b>Brewery</b>	Suigei Brewery
<b>Founded</b>	1872
<b>Profile</b>	The only Sakagura/Sake Brewery in Kochi City (named after alias of Yamauchi Yōdō, who was a Japanese Daimyo of the Shikoku region in the Edo period). They hope to make sake that is the best to pair with food - sake that is dry, yet with high acidity and umami - using the isolated Tosa Mountain range's pure spring water. This water contains no iron or manganese, which are detrimental elements in sake. The brewery is also quite particular about their ingredients - the rice is polished very carefully, and they use true Kumamoto Yeast.

<b>Product Name</b>	Suigei Tokubetsu Junmai
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<b>Item Number</b>	6146
<b>Case Contents</b>	6 bottles
<b>Size</b>	1800ml
<b>Class</b>	Tokubetsu Junmai
<b>Rice</b>	Sake Rice
<b>Rice (kakemai)</b>	
<b>Rice-Polishing Ratio</b>	55%
<b>Yeast</b>	Kumamoto Kobo
<b>Sake Meter Value</b>	+6.6
<b>Acidity</b>	1.55
<b>Amino Acids Level</b>	1.25
<b>Alcohol by Volume</b>	15%
<b>Aged</b>	Less than 1 year
<b>Introduced in</b>	
<b>Brewery Location</b>	Kochi Prefecture
<b>Brewery Head</b>	Seiji Matsumoto



<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>
All Japanese Dishes (Tempura, Otsukuri, Nimono, etc.), Oily foods

<b>Tasting Notes</b>
A reserved aroma, gentle rice notes, perfect acidity and a fine finish combine to create the unique flavor profile of Suigei Tokubetsu Junmai. Chilling creates a freshness that is quite pairable with many dishes, but warming it reveals a wide reverberating breadth of flavor and harmony.