New York Mutual Trading, Inc.
Japanese Sake Spec Sheet

Brewery	Suigei Brewery
Founded	1872
Profile	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.

Product Name	Suigei Tokubetsu Junmai

Item Number	7550
Case Contents	12 bottles
Size	300ml
Class	Tokubetsu Junmai
Rice	Sake Rice
Rice (kakemai)	
Rice-Polishing Ratio	55%
Yeast	Kumamoto Kobo
Sake Meter Value	+6.6
Acidity	1.55
Amino Acids Level	1.25
Alcohol by Volume	15%
Aged	Less than 1 year
Introduced in	
Brewery Location	Kochi Prefecture
Brewery Head	Seiji Matsumoto

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

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

Tasting Notes

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.