

Mutual Trading, Inc.
Japanese Sake Spec Sheet

Brewery	SANWA SHURUI Co.,Ltd.
Founded	1958
Profile	Sanwa Shurui Co., Ltd. is a company that specializes in brewing various alcoholic beverages such as "Iichiko" barley shochu, sake, wine, brandy, and liqueurs. They firmly believe in putting "quality first" and take great care in selecting the finest raw materials and water to brew their sake. They are committed to making every effort to ensure the highest quality possible in their products. Their commitment to quality is unwavering and will continue to be their guiding principle for many years to come.

Product Name	Wakabotan <i>Hinohikari</i> 50 Junmai Ginjo
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Item Number	10591
Case Contents	6 bottles
Size	720ml
Class	Junmai Ginjo
Rice	Koshihikari
Rice (kakemai)	Koshihikari
Water	Softwater
Rice-Polishing Ratio	50%
Yeast	Kumamoto kobo, Kyokai 1801
Sake Meter Value	±0
Acidity	1.9
Amino Acids Level	1.6
Alcohol by Volume	14-15%
Aged	
Introduced in	2019
Brewery Location	Oita Prefecture
Brewery Head	Takahiro Sato



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
Easy to pair with any type of food, but try marinated salmon, fresh cheeses such as feta, ricotta, cream cheese, or even something spicy such as hot wings or green curry

Tasting Notes
Wakabotan Hinohikari toes the line between sour and sweet, and boasts aromas reminiscent of fresh citrus, white peach and Fuji apple. It may have a slight fizzy or effervescent character from the fermentation that adds excitement and interest, and has a high acidity and a clean, dry finish. Enjoy this sake either with food or by itself, chilled or on the rocks - best served chilled and enjoyed in a wine glass.