

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 Yamada Nishiki 50 Junmai Ginjo
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Item Number	10455
Case Contents	6 bottles
Size	720ml
Class	Junmai Ginjo
Rice	Yamada Nishiki
Rice (kakemai)	Yamada Nishiki
Water	Softwater
Rice-Polishing Ratio	50%
Yeast	Kyokai No. 6
Sake Meter Value	±0
Acidity	1.6
Amino Acids Level	1
Alcohol by Volume	15-16%
Aged	
Introduced in	2018
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
White fish carpaccio, prosciutto, blue cheese dressed salad

Tasting Notes
This sake offers a juicy and well-rounded flavor (a specialty of the King of Sake Rice, Yamada Nishiki) and light finish, with mild fruity notes of pear and melon. Bottled without added water, this Junmai Ginjo sake is best enjoyed chilled in a wine glass or on the rocks alongside light appetizers and salty bites.