

**Mutual Trading, Inc.**  
**Japanese Sake Spec Sheet**

<b>Brewery</b>	Nabedana Inc.
<b>Founded</b>	1689
<b>Profile</b>	We used to have top master brewers of the Niigata and Nanbu brewers make our sake. However, in order to produce sake with more unique characteristics, we decided to break from tradition and started making our sake on our own since 1997. Our company staff members perform the entire process starting from “the birth” of sake, such as rice steaming, koji making and moromi mashing to “the growing”, such as pressing, filtration, pasteurization, storage and bottling. Because of this, we can address and carefully control the

<b>Product Name</b>	Jinyu Ukiyoe "Blowing Vidro"
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<b>Item Number</b>	09590
<b>Case Contents</b>	6
<b>Size</b>	720ml 1800ml
<b>Class</b>	Junmai
<b>Rice</b>	Miyamanishiki
<b>Rice (kakemai)</b>	Fusakogane
<b>Water</b>	
<b>Rice-Polishing Ratio</b>	70%
<b>Yeast</b>	701
<b>Sake Meter Value</b>	-10
<b>Acidity</b>	2.3
<b>Amino Acids Level</b>	1.6
<b>Alcohol by Volume</b>	15.8%
<b>Aged</b>	6 months
<b>Introduced in</b>	1988
<b>Brewery Location</b>	Chiba
<b>Brewery Head</b>	Yukinori Kodama



<b>EXTRA-DRY</b>	<b>DRY</b>	<b>SEMI-DRY</b>	<b>SEMI-SWEET</b>	<b>SWEET</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>
Duck with orange sauce, Teriyaki Chicken, Beef, etc.

<b>Tasting Notes</b>
Sweet Junmai sake with subtle Ginjo aroma. Similar to aged sweet white wine, delicious when chilled and served in a wine glass. “Citric acid” from “white koji” delivers a smooth citrusy acid taste. This combined with sweet (-10) Junmai sake as the base creates the sweet harmony.