

Mutual Trading, Inc. Japanese Sake Spec Sheet

Brewery	NANBU BIJIN Co. LTD
Founded	1902
Profile	Although founded in 1902, the brewery name Nanbu Bijin (Southern Beauty) was established in 1951 by the late Masashi Ito, who served as the head of the tax office in Ninohe City in Iwate Prefecture, and the late Hideo Kuji, the former chairman of the brewery. The name grew out of their desire to create clean and beautiful sakes at a time when sweet and less pure sakes with higher rice polishing ratio (meaning less milled) were mainstream. Because Ninohe City is blessed with a wonderful climate, beautiful nature, and abundant water, and has been called the "Nanbu no Kuni (Southern Country)" for ages, the two men agreed on the name "Southern Beauty" to represent their stellar Nanbu sakes.

Product Name	Nanbu Bijin Craft Vodka
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Item Number	10644
Case Contents	12 bottles
Size	200ml
Class	Spirits
Proof	40%
Aged	N/A
Introduced in	2021
Brewery Location	Iwate Prefecture
Brewery Head	Seishi Tamagawa



LIGHT	FLAVORFUL	CHARACTERED	RICH
<input type="radio"/>	<input type="radio"/>		

STRAIGHT	ROCK	WITH WATER	WITH HOT WATER	FOR COCKTAIL
	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>

APERITIF	APPETIZER	MAIN DISH	DIGESTIF
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	

Food Pairings

Perfect for cocktails, herbed and spiced dishes, citrus, light and rich dishes

Tasting Notes

In response to the decrease in sake demand (hence a decrease in rice demand) during the start of the corona virus, Nanbu Bijin ventured into spirit production using the rice they contracted with farmers for their sake and putting it towards vodka instead.

An exceptionally smooth and appealing vodka with a light citrus aroma. Iwate Prefecture produces the highest amount of charcoal in Japan. Kuji City, next to Ninohe City in Iwate Prefecture, is renowned for its particularly active charcoal production, and boasts the Hiraniwa Highland which is said to be the largest birch forest in Japan. Charcoal made from the local birch is used in the production of Nanbu Bijin's Craft Vodka. Nanbu Bijin preserves the umami and mellowness derived from rice while the use of the birch charcoal sharpens the pure flavor.