

## Mutual Trading, Inc. Japanese Sake Spec Sheet

<b>Brewery</b>	NANBU BIJIN Co. LTD
<b>Founded</b>	1902
<b>Profile</b>	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.

<b>Product Name</b>	Nanbu Bijin Craft Vodka
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<b>Item Number</b>	10645
<b>Case Contents</b>	6 bottles
<b>Size</b>	700ml
<b>Class</b>	Spirits
<b>Proof</b>	40%
<b>Aged</b>	N/A
<b>Introduced in</b>	2021
<b>Brewery Location</b>	Iwate Prefecture
<b>Brewery Head</b>	Seishi Tamagawa



<b>LIGHT</b>	<b>FLAVORFUL</b>	<b>CHARACTERED</b>	<b>RICH</b>
○	○		

<b>STRAIGHT</b>	<b>ROCK</b>	<b>WITH WATER</b>	<b>WITH HOT WATER</b>	<b>FOR COCKTAIL</b>
	○	○		○

<b>APERITIF</b>	<b>APPETIZER</b>	<b>MAIN DISH</b>	<b>DIGESTIF</b>
○	○	○	

<b>Food Pairings</b>
Perfect for cocktails, herbed and spiced dishes, citrus, light and rich dishes

<b>Tasting Notes</b>
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.