

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

<b>Brewery:</b>	Kiku no Sato
<b>Founded:</b>	1866
<b>Profile:</b>	The brewery, which was first established in 1866, has been crafting well-known and delicious sake lines like Ichiryu and Kimi no Tomo for generations. In 1955, the brewery was reborn as Kiku no Sato Shuzo, and the sake they create has been loved by many ever since. At present, they are a very small-scale brewery run by four people – two generations in one family, plus two employees – and each year they produce only 400 koku, equivalent to a mere 40,000 1.8-liter bottles (and they are only operational between late October and early April). The chief brewer (or toji) who is responsible for overall sake production is managing director Makoto Akutsu. Together with the rest of his kura, they aim to produce sake that is full-bodied and balanced yet with a clean finish – sake that can be enjoyed with meals which will actually enhance the flavors of a meal.

<b>Product Name:</b>	Daina Tokubetsu Junmai Kimoto Zukuri
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<b>Item Number</b>	8356
<b>Case Contents</b>	12 bottles
<b>Size</b>	720ml
<b>Class</b>	Tokubetsu Junmai, Kimoto
<b>Rice</b>	Miyama Nishiki
<b>Rice (kakemai)</b>	Miyama Nishiki
<b>Rice-Polishing Ratio</b>	55%
<b>Yeast</b>	#7
<b>Sake Meter Value</b>	+5
<b>Acidity</b>	1.7
<b>Amino Acids Level</b>	1.5
<b>Alcohol by Volume</b>	15.8%
<b>Aged</b>	6 months
<b>Introduced in</b>	2013
<b>Brewery Location</b>	Tochigi Prefecture
<b>Factory Head</b>	Makoto Akutsu



<b>SWEET</b>	<b>SEMI-SWEET</b>	<b>SEMI-DRY</b>	<b>DRY</b>	<b>EXTRA-DRY</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>
○	◎		X

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

<b>Food Pairings</b>
Fried Chicken "Karaage", Scallop Terrine, Veal Steak, Dishes with creamy sauces

<b>Bio and Tasting Notes</b>
From the difficult, traditional and labor-intensive style of brewing and shubo cultivation known as "Kimoto", this uniquely delicate and umami-rich sake is born. The aroma is reminiscent of freshly picked fuji apples, and the mouthfeel is deliciously soft. This sake was served as ANA's first class sake 2016.