

## Mutual Trading, Inc. Japanese Sake Spec Sheet

<b>Brewery</b>	Amabuki Shuzo Co. LTD.
<b>Founded</b>	1688
<b>Profile</b>	Established 1688 in the northern Kyushu region, Amabuki Brewery has been producing sake earnestly for over 325 years. They make use of locally harvested Saga rice and underground water and to create unique, high grade sake. Their specialty - a new style of using flower yeasts - is a combination of their skill, creativity and hard work, and led to new level in sake. Enriching your most relaxing times with the elegant and unique fragrances and flavors in their brews has been their ultimate duty for generations.

<b>Product Name</b>	Amabuki Omachi Kimoto
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<b>Item Number</b>	4040
<b>Case Contents</b>	12 bottles
<b>Size</b>	720ml
<b>Class</b>	Junmai Daiginjo, Kimoto
<b>Rice</b>	Omachi
<b>Rice (kakemai)</b>	Omachi
<b>Rice-Polishing Ratio</b>	40%
<b>Yeast</b>	Rhododendron
<b>Sake Meter Value</b>	+1
<b>Acidity</b>	1.9
<b>Amino Acids Level</b>	1.4
<b>Alcohol by Volume</b>	17%
<b>Aged</b>	1 year
<b>Introduced in</b>	2010
<b>Brewery Location</b>	Saga
<b>Brewery Head</b>	Kishita Daisuke



<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>
○	○	◎	○

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

<b>Food Pairings</b>
Dishes cooked with Dashi broth, BBQ

<b>Tasting Notes</b>
Brewed with yeast cultivated on Rhododendron flowers, using the traditional Kimoto brewing method and Omachi rice, giving this sake a pleasant acidity and bold flavor/Umami. Pairs well with most dishes and can be enjoyed warm/hot as well.

<b>Awards</b>
N/A