

Mutual Trading, Inc.
Japanese Sake Spec Sheet

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| Brewery | Imada Shuzo |
| Founded | 1868 |
| Profile | Fukucho Biho (Imada) produces exclusively high quality Ginjo-class sake, using mainly Hiroshima prefecture rice. Caring for quality, they will only sell their sake to stores that are dedicated to excellent quality control. They are based in Akitsu, Hiroshima, the same as the first person to develop Ginjo-class sake. To be true to their region's style, they try to revive old strains of sake rice native to the area. With the skill & tradition of a 100 year legacy, they hope to spread the taste of a true Hiroshima Ginjo to the far corners of the world. |

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| Product Name | Fukucho Biho Junmai Ginjo Nama |
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| Item Number | 8700 |
| Case Contents | 6 bottles |
| Size | 720ml |
| Class | Junmai Ginjo |
| | Nama Genshu |
| Rice | Yamada Nishiki |
| Rice (kakemai) | Hiroshima |
| Rice-Polishing Ratio | 50% |
| Yeast | Hiroshima Kobo |
| Sake Meter Value | 3 |
| Acidity | 1.5 |
| Amino Acids Level | 1 |
| Alcohol by Volume | 15~15.9% |
| Aged | 18 months |
| Introduced in | Around 1990 |
| Brewery Location | Hiroshima |
| Brewery Head | Miho Imada |



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|--------------|-------------------|-----------------|------------|------------------|
| SWEET | SEMI-SWEET | SEMI-DRY | DRY | EXTRA-DRY |
| | | ○ | | |

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|-----------------|--------------|-------------|-------------|
| FRAGRANT | LIGHT | AGED | RICH |
| ○ | ○ | | |

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|-------------|------------------|------------------|-------------|
| COLD | ROOM TEMP | BODY TEMP | WARM |
| ○ | | | |

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|-----------------|------------------|------------------|-----------------|
| APERITIF | APPETIZER | MAIN DISH | DIGESTIF |
| | ○ | ○ | |

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| Food Pairings |
| Oyster, Shrimp, Crabs, White Fish. Food with citrus based sauce. Chinese food. |

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| Tasting Notes |
| A Nama version of a popular brand, available in limited quantities once a year. Using soft water and brewing by hand in small batches, one can truly feel the warmth and passion of one of the only female Brewery Heads in Japan. Not only during fermentation, but after they squeeze and filter the sake, it is bottled and stored in strictly controlled low temperatures to preserve the Ginjo-style sake's freshness and soft mouthfeel. The elegant sake has a nose wisteria and fruit, and hints at crispy green grapes. |