

Mutual Trading, Inc.
Japanese Sake Spec Sheet

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.

Product Name	Fukucho Biho Junmai Ginjo
---------------------	---------------------------

Item Number	5510
Case Contents	12 bottles
Size	300ml
Class	Junmai Ginjo
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



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

FRAGRANT	LIGHT	AGED	RICH
○	○		

COLD	ROOM TEMP	BODY TEMP	WARM
○			

APERITIF	APPETIZER	MAIN DISH	DIGESTIF
	○	○	

Food Pairings
Oyster, Shrimp, Crabs, Sock-eye Salmon, White Fish, Dishes with Citric Elements

Tasting Notes
This elegant and intense brew has a nose of wisteria and fruit, and hints at crisp muscat grapes. Using soft water and brewing by hand in small batches, one can truly feel the skill, 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.