

Mutual Trading, Inc.
Japanese Sake Spec Sheet

Brewery	Kato Kichibee Shoten
Founded	1860
Profile	Originally operating as a money exchange business and very deeply involved in the affairs of the community, in 1860 the village headman and founder became involved in sake brewing. For eleven generations, they have carried the Kichibee name, and in 1866 registered the name as a trademark. In Sanskrit, "Born" is translated roughly as purity/striking truth, and represents the brewery's strong belief in second changes and karmic rewards for hard work. In the beginning of the Showa era, the emperor used Born sake for Japan's ceremonies, festivals, and guests as Japan's representative brand.

Product Name	Born Tokusen Junmai Daiginjo
---------------------	------------------------------

Item Number	5940
Case Contents	6 bottles
Size	720ml
Class	Junmai Daiginjo
Rice	Yamada Nishiki
Rice (kakemai)	Yamada Nishiki
Rice-Polishing Ratio	38%
Yeast	KATO 9
Sake Meter Value	+5
Acidity	1.8
Amino Acids Level	1.5
Alcohol by Volume	16%
Aged	2 years in 0°C
Introduced in	N/A
Brewery Location	Fukui Prefecture
Brewery Head	Akira Hirano



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

FRAGRANT	LIGHT	AGED	RICH
			○

COLD	ROOM TEMP	BODY TEMP	WARM
◎	○	○	○

APERITIF	APPETIZER		DIGESTIF
○	◎		○

Food Pairings
Delicate Japanese Dishes, Dishes cooked with butter, cheese and olive oil.

Tasting Notes
Born's Special Junmai Daiginjo, aged for a minimum of two years at 0°C. Medium-bodied satin-like mouthfeel, and boasts the mature fragrance of grapefruits. Delightfully debonair.