

Mutual Trading, Inc.
Japanese Sake Spec Sheet

Brewery:	Shirakabegura Brewery
Founded:	2001
Profile:	Utilizing Japan's famous miyamizu water, and carefully selected rice. Shirakabegura combines expert knowledge with cutting edge technology designed to faithfully capture the delicate essence of hands-on brewing techniques, enabling our dedicated brewery staff to bring you sake that accurately reflects their aspirations.

Product Name:	Mio Sparkling Sake
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Item Number	3137
Case Contents	12 bottles
Size	300ml
Class	Sparkling
Rice	Non-disclosed
Rice (kakemai)	Non-disclosed
Rice-Polishing Ratio	Non-disclosed
Yeast	Non-disclosed
Sake Meter Value	-70
Acidity	4.0
Amino Acids Level	0.6
Alcohol by Volume	5%
Aged	-
Introduced in	2012
Brewery Location	Hyogo(Nada)
Factory Head	Kyoto



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
Excellent as an aperitif, and a great match for a variety of foods, Mio is also delightful with desserts containing acidic fruit.

Tasting Notes
Lively aromas of grape and ripe pear rise out of the light effervescence which presents the palate with a gentle sweetness paired with a refreshing acidity when initially sipped.

Awards
2015 Sake Good in Wine Glass, Gold Award
2014 Japanese Foodservice Industry Newspaper, Commendment to High Craft
2013 Japanese DIME Publication Trend Awards, 1st Place
2013 Japanese Culinary Newspaper Hit Products Awards, Big Hit