

**Mutual Trading, Inc.  
Japanese Sake Spec Sheet**

<b>Brewery</b>	Ryujin Shuzo
<b>Founded</b>	1597
<b>Profile</b>	Ryujin Shuzo's underground water is very soft and feminine, lending to their brewers the power to draw out the hidden flavors in their rice. Their aim is to create flavorful, mellow, high quality sake that warms the heart upon drinking. They like to combine their traditional skills and methods with the brewer's heart. To this end, they work hard to improve their skills every day to work towards the next challenge, and brew excellent beer in the off season.

<b>Product Name</b>	Oze no Yukidoke Ohkarakuchi Junmai
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<b>Item Number</b>	5094
<b>Case Contents</b>	6 bottles
<b>Size</b>	1800ml
<b>Class</b>	Junmai
<b>Rice</b>	Yamada Nishiki
<b>Rice (kakemai)</b>	Gohyakumangoku
<b>Rice-Polishing Ratio</b>	60%
<b>Yeast</b>	#7
<b>Sake Meter Value</b>	+10
<b>Acidity</b>	1.8
<b>Amino Acids Level</b>	1.6
<b>Alcohol by Volume</b>	17%
<b>Aged</b>	1 year
<b>Introduced in</b>	2010
<b>Brewery Location</b>	Gunma Prefecture
<b>Brewery Head</b>	Hideki Horikoshi



<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>
Chicken Hotpot, Fried foods. Simmered Kabocha, Okonomiyaki, Southern BBQ, Ham and Cheese Omlette, Orange Chicken, Carnitas,

<b>Tasting Notes</b>
A bright and beaming brew with a light-body, hints of wet stone and a super dry finish - good for Muscadat lovers. One of the most easy and enjoyable Sake to pair with food.