

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

Brewery	Ryujin Shuzo
Founded	1597
Profile	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.

Product Name	Oze no Yukidoke Ohkarakuchi Junmai
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Item Number	1162
Case Contents	20 bottles
Size	300ml
Class	Junmai
Rice	Yamada Nishiki
Rice (kakemai)	Gohyakumangoku
Rice-Polishing Ratio	60%
Yeast	No. 7
Sake Meter Value	+10
Acidity	1.8
Amino Acids Level	1.6
Alcohol by Volume	17%
Aged	1 year
Introduced in	2010
Brewery Location	Gunma Prefecture
Brewery Head	Hideki Horikoshi



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
Japanese dishes, Chicken Hotpot, Chinese dishes, and Fried dishes.

Tasting Notes
It starts out gentle and light, then and finishes super dry. One of the most easy and enjoyable Sake to pair with food.