

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

<b>Brewery</b>	Izumibashi
<b>Founded</b>	1857
<b>Profile</b>	Believing that good sake is made with good rice, Izumibashi is one of the few breweries in Japan that polish AND grow their own sake-rice with their own hands. The name Izumibashi comes from the Izumi river which used to irrigate their fields, and Hashi their family name - together Izumibashi means Izumi Bridge.

<b>Product Name</b>	Izumibashi Blue Label Junmai Ginjo
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<b>Item Number</b>	8359
<b>Case Contents</b>	12 bottles
<b>Size</b>	720ml
<b>Class</b>	Junmai Ginjo
<b>Rice</b>	Yamada Nishiki
<b>Rice (kakemai)</b>	Yamada Nishiki
<b>Rice-Polishing Ratio</b>	Koji 50%, KakeMai 58%
<b>Yeast</b>	#901
<b>Sake Meter Value</b>	+7
<b>Acidity</b>	1.5
<b>Amino Acids Level</b>	classified
<b>Alcohol by Volume</b>	16%
<b>Aged</b>	-
<b>Introduced in</b>	2016
<b>Brewery Location</b>	Kanagawa
<b>Brewery Head</b>	Hashiba Yuuichi



<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>
Sushi & Sashimi, Roast Beef, Fresh Seafood Dishes, Yakitori and other Skewers

<b>Tasting Notes</b>
Carefully polishing away the outer layers of the famed Yamada Nishiki rice from Kanagawa prefecture, this Junmai Ginjo is made to be good for any time, any meal, and any temperature. The nose is gentle and floral, and it has a delicious and refreshing flavor that cleans the palate.