

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

<b>Brewery</b>	Imanishi Syuzo
<b>Founded</b>	1660
<b>Profile</b>	Established in 1660 in Miwa, Nara, known as the resting place of god of sake, Mimurosugi has been brewing for more than 350 years. They are devoted to the "god of sake" and "god of brewing" and brewing for Omiwa Shrine, Japan's oldest shrine. The brewery's slogan is "to drink Miwa". They use water from their wells in the brewery which draws ground water from the sacred Mt. Miwa. The rice used is grown with the same water by specially contracted farms.

<b>Product Name</b>	MIMUROSUGI TSUYUHAKAZE KARAKUCHI TJ
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<b>Item Number</b>	10017
<b>Case Contents</b>	12 bottle
<b>Size</b>	720ml
<b>Class</b>	Tokubetsu Junmai
<b>Rice</b>	Tsuyuhakaze
<b>Rice (kakemai)</b>	Tsuyuhakaze
<b>Rice-Polishing Ratio</b>	60%
<b>Yeast</b>	Association No. 9
<b>Sake Meter Value</b>	+5
<b>Acidity</b>	1.9
<b>Amino Acids Level</b>	0.9
<b>Alcohol by Volume</b>	15%
<b>Aged</b>	3 months
<b>Introduced in</b>	2018
<b>Brewery Location</b>	Nara prefecture
<b>Brewery Head</b>	Sawada Eiji



<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>
Soy sauce, red meat, shellfish, oysters etc.

<b>Tasting Notes</b>
This dry sake has a reserved aroma and an umami that expands in the mouth. Finishes with a light and sharp acidity. This sake is not just dry, it has umami.