

Mutual Trading, Inc.
Japanese Sake Spec Sheet

Brewery	Imanishi Syuzo
Founded	1660
Profile	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.

Product Name	MIMUROSUGI YAMADANISHIKI JG
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Item Number	10019
Case Contents	12 bottle
Size	720ml
Class	Junmai Ginjo
Rice	Yamadanishiki
Rice (kakemai)	Yamadanishiki
Rice-Polishing Ratio	60%
Yeast	Association No. 9
Sake Meter Value	+3
Acidity	1.8
Amino Acids Level	0.9
Alcohol by Volume	15%
Aged	3 months
Introduced in	2018
Brewery Location	Nara prefecture
Brewery Head	Sawada Eiji



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
A sake that can pair with any thing. Oden, Grilled fish marinated in shio koji, cheese etc.

Tasting Notes
A refreshing ginjo aroma that resembles ramune. Fresh and tender on the palate with a clean sharp acidity, This junmai ginjo is clean and clear with no off-flavors and has a moderate body and juicy umami.