

## Mutual Trading, Inc. Japanese Sake Spec Sheet

<b>Brewery</b>	Katokichibee Shouten
<b>Founded</b>	1860
<b>Profile</b>	Originally operating as a money exchange business and very deeply involved in the affairs of the community, in 1860 the village headman and founder became involved in sake brewing. For eleven generations, they have carried the Kichibee name, and in 1866 registered the name as a trademark. In Sanskrit, "Born" is translated roughly as purity/striking truth, and represents the brewery's strong belief in second changes and karmic rewards for hard work. In the beginning of the Showa era, the emperor used Bork sake for Japan's ceremonies, festivals and guests as Japan's representative brand.

<b>Product Name</b>	Born Junsui Junmai Daiginjo
---------------------	-----------------------------

<b>Item Number</b>	10164
<b>Case Contents</b>	20 bottles
<b>Size</b>	300ml
<b>Class</b>	Junmai Daiginjo
<b>Rice</b>	Yamadanishiki (Special A)
<b>Rice (kakemai)</b>	Yamadanishiki (Special A)
<b>Water</b>	Hakusan water
<b>Rice-Polishing Ratio</b>	50%
<b>Yeast</b>	KATO 9 (House yeast)
<b>Sake Meter Value</b>	N/A
<b>Acidity</b>	N/A
<b>Amino Acids Level</b>	N/A
<b>Alcohol by Volume</b>	15%
<b>Aged</b>	1
<b>Introduced in</b>	
<b>Brewery Location</b>	Fukui
<b>Brewery Head</b>	Akira Hirano



<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>
Pairs very well with delicate Japanese cuisine, as well as dishes using butter, cheese, or olive oil.

<b>Tasting Notes</b>
Refreshing ginjo aroma with rounded flavor and clean finish.