

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

<b>Brewery</b>	Izumibashi Brewery
<b>Founded</b>	1857
<b>Profile</b>	Based on the policy that "Sake brewing is rice brewing," employees and local contract farmers work together to cultivate raw rice such as Yamada Nishiki, and cultivate, polish, and brew rice consistently. Only "Junmai Sake" (including Junmai Ginjo Sake and Junmai Daiginjo Sake), which is made only from rice and rice koji, is brewed with a sake quality design as an in-meal sake.

<b>Product Name</b>	Izumibashi Akitonbo Rakufumai
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<b>Item Number</b>	10287
<b>Case Contents</b>	12 bottles
<b>Size</b>	720ml
<b>Class</b>	Junmai Ginjo
<b>Rice</b>	Rakufumai
<b>Rice (kakemai)</b>	
<b>Water</b>	Tanbazan Fukuryusui
<b>Rice-Polishing Ratio</b>	55%
<b>Yeast</b>	Kyokai901
<b>Sake Meter Value</b>	+4
<b>Acidity</b>	1.5
<b>Amino Acids Level</b>	N/A
<b>Alcohol by Volume</b>	16%
<b>Aged</b>	6 months~
<b>Introduced in</b>	2018
<b>Brewery Location</b>	Kanagawa Prefecture
<b>Brewery Head</b>	Yuichi Hashiba



<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>	
Sashimi, Nimono	

<b>Tasting Notes</b>	
The aroma is comprised of juicy yellow apples, strawberry, mint, anise, and herbaceous notes. On the palate, this sake has a round, ample, and broad mouthfeel. The matured fla-vors are layered and persistent, rounding off the acidity.	