

## Mutual Trading, Inc. Japanese Sake Spec Sheet

<b>Brewery</b>	Noguchi Naohiko Sake Institute Inc.
<b>Founded</b>	2017
<b>Profile</b>	About 70 years of pursuit of sake brewing, this sake brewery was established by Naohiko Noguchi who is the brewery of Japan's greatest, known as "God of sake brewing," as the culmination of the sake brewing life. The sake brewery, which opened in November 2017, was named as a mission to study the craftsman's technique, spirit, and way of life in the sake brewing, and pass it on to the next generation.

<b>Product Name</b>	Muroka Nama Genshu Honjozo
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<b>Item Number</b>	10339
<b>Case Contents</b>	12 bottles
<b>Size</b>	720ml
<b>Class</b>	Nama Genshu Honjozo
<b>Rice</b>	Gohyakumangoku
<b>Rice (kakemai)</b>	
<b>Water</b>	Groundwater
<b>Rice-Polishing Ratio</b>	60%
<b>Yeast</b>	N/A
<b>Sake Meter Value</b>	N/A
<b>Acidity</b>	N/A
<b>Amino Acids Level</b>	N/A
<b>Alcohol by Volume</b>	18%
<b>Aged</b>	1
<b>Introduced in</b>	2018
<b>Brewery Location</b>	Ishikawa Prefecture
<b>Brewery Head</b>	Naohiko Noguchi



<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>
All Japanese cuisines, prime rib, pizza, chocolate

<b>Tasting Notes</b>
Dry, with a sharp finish. A scent of a fruit with a fresh sweetness like pear. After a sip, a fresh mouthfeel spreads, a rich flavor and sweet fragrance in your mouth follows. This sake has a perfect balance with the astonished clear fresh taste. Versatile flavor.