Mutual Trading, Inc. Japanese Sake Spec Sheet

Brewery	Ryujin Shuzo Co., Ltd.
Founded	1597
Profile	Ryujin Shuzo is known for their brands Oze no Yukidoke and Ryujin. Ryujin Shuzo's underground water is very soft, lending to their brewers the power to draw out the hidden flavors in their rice. Their aim is to create flavorful, mellow, high quality sake that warms the heart upon drinking. Ryujin Shuzo combines traditional skills and methods with the brewer's heart. To this end, they work hard to improve their skills every day and work towards the next challenge, and brew excellent beer in the off season.

Product Name Ryujin Bull Rider

	1	
Item Number	10373	
Case Contents	12 bottles	
Size	720 ml	
Class	Junmai Daiginjo, Genshu, Muroka	
Rice	N/A	
Rice (kakemai)		
Water	Local Well (Natural Water)	
Rice-Polishing Ratio	50%	
Yeast	Proprietary Yeast	
Sake Meter Value	+5	
Acidity	1.8	
Amino Acids Level	1.2	
Alcohol by Volume	18.0%	
Aged	N/A	
Introduced in	N/A	
Brewery Location	Gunma Prefecture	
Brewery Head	Hideki Horikoshi	



SWEET	SEMI-SWEET	SEMI-DRY	DRY	EXTRA-DRY
		0		
FULL BODIED			LIGHT	
	0	-		
				_
FRAGRANT	LIGHT	AGED	RICH	
0				
				_
AROMATIC	CITRUSY	EARTHY	FRUITY	
			0	
				_
COLD	ROOM TEMP	BODY TEMP	WARM	
Ø	0			
				_
APERITIF	APPETIZER	MAIN DISH	DIGESTIF	
		0		

Food Pairings

Great compatibility with meat dishes and sweet sauces, but can be paired with many cuisines.

Tasting Notes

Bull Rider features a gorgeous aroma full of juicy tropical fruits such as Fuji apple, banana, pineapple, mango, and pear with floral notes of orange blossom and lily. Bull Rider's entrance onto the palate is clear, round, and sweet, but quickly turns impactful as sharp acid comes out to play making this sake juicy with a touch of tartness. Bull Rider finishes cool and dry. Like the dance of a cowboy riding and taming a bull.