

## Mutual Trading, Inc. Japanese Sake Spec Sheet

<b>Brewery</b>	Noguchi Naohiko Sake Institute Inc.
<b>Founded</b>	2017
<b>Profile</b>	The Noguchi Naohiko Sake Institute is named after one of the most legendary sake brewers in Japan, who is known as “the God of Sake Brewing.” In his eighties and still, tirelessly working, Noguchi Naohiko is recognized as a living legend, with a career spanning more than seven decades. Opened in November 2017, the Noguchi Naohiko Sake Institute's goal is to immortalize Master Brewer Noguchi's techniques, mentality, and vision, passing his wisdom on to the next generation of sake brewers who learn from and work with him each day.

<b>Product Name</b>	Noguchi Yamahai Gohyakumangoku Muroka Nama Genshu
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<b>Item Number</b>	10406
<b>Case Contents</b>	6 bottles
<b>Size</b>	720ml
<b>Class</b>	Yamahai, Muroka, Nama, Genshu
<b>Rice</b>	Gohyakumangoku
<b>Rice (kakemai)</b>	
<b>Water</b>	Brewery's Well Water
<b>Rice-Polishing Ratio</b>	65%
<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>	19%
<b>Aged</b>	less 1 year
<b>Introduced in</b>	2019
<b>Brewery Location</b>	Ishikawa Prefecture
<b>Brewery Head</b>	Naohiko Noguchi



<b>EXTRA-DRY</b>	<b>DRY</b>	<b>SEMI-DRY</b>	<b>SEMI-SWEET</b>	<b>SWEET</b>
		○		

<b>FRAGRANT</b>	<b>LIGHT</b>	<b>AGED</b>	<b>RICH</b>
○			○

<b>CHILLED</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>
Meat dishes, lobster, eel

<b>Tasting Notes</b>
It features a sweet and sour citrus scent like orange and creamy richness. Gentle acidity with complex and profound flavors. The crisp finish helps refresh the palate when eating fatty dishes. Pair with fatty dishes such as eel and Western meat dishes. Enjoy this sake at a range of temperatures, chilled or warmed!