

Mutual Trading, Inc. Japanese Sake Spec Sheet

Brewery	Amabuki Shuzo Co., Ltd.
Founded	1688
Profile	Established in the northern Kyushu region, Amabuki Brewery has been producing sake earnestly for over 325 years. They make use of locally harvested Saga rice and underground water and to create unique, high grade sake. Their specialty - a new style of using flower yeasts - is a combination of their skill, creativity and hard work, and led to new level in sake. Enriching your most relaxing times with the elegant and unique fragrances and flavors in their brews has been their ultimate duty for generations.

Product Name	Amabuki Junmai Daiginjo Banana Yeast
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Item Number	10457
Case Contents	12 bottles
Size	720ml
Class	Junmai Daiginjo, Nama
Rice	Jugemu
Rice (kakemai)	
Water	Soft water
Rice-Polishing Ratio	50%
Yeast	Banana yeast
Sake Meter Value	-6
Acidity	2.1
Amino Acids Level	2
Alcohol by Volume	16%
Aged	N/A
Introduced in	N/A
Brewery Location	Saga Prefecture
Brewery Head	Shinji Hinoshita



EXTRA-DRY	DRY	SEMI-DRY	SEMI-SWEET	SWEET
				○

FULL BODIED	←————→	LIGHT
○		

FRAGRANT	LIGHT	AGED	RICH
○			○

AROMATIC	CITRUSY	EARTHY	FRUITY
○			○

CHILLED	ROOM TEMP	BODY TEMP	WARM
◎			

Please circle the ones that apply to this product.

APERITIF	APPETIZER	MAIN DISH	DIGESTIF
○			○

Food Pairings
Ganache or truffle style chocolates, beef steak, vinegared mackerel, Japanese & Chinese braised pork belly

Tasting Notes
A unique take on Junmai Daiginjo, with a ripe banana-like aroma and flavor. Its mellow umami and robust aftertaste resemble those of a banana. The freshness and aroma really stand out since the sake is not pasteurized. A sake for banana fans or those looking for something new to try. This sake pairs well with sweet preparations and desserts.