

Mutual Trading, Inc.
Japanese Sake Spec Sheet

Brewery	NANBU BIJIN CO., LTD.
Founded	1902
Profile	The brewery was established in 1902, and the Nanbu Bijin brand name came to be in 1951. The Iwate area used to be called Nanbu (South), and is a place rich with nature, abundant water and fertile soil. In Japan, most breweries of the time made quite rough, inelegant, sweet sake, but this brewery wanted to make clean & beautiful sake like a fair southern maiden. Hence, the name Nanbu Bijin, or Southern Beauty.

Product Name	Nanbu Bijin Ginjo
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Item Number	10465
Case Contents	30 cans
Size	180ml
Class	Ginjo
Rice	Miyama Nishiki & Others
Rice (kakemai)	Miyama Nishiki & Others
Water	Basenkyo Gorge Subsoil Water (Fukuryusui)
Rice-Polishing Ratio	60%
Yeast	M310
Sake Meter Value	+1
Acidity	1.3
Amino Acids Level	N/A
Alcohol by Volume	15%
Aged	N/A
Introduced in	2020
Brewery Location	Iwate Prefecture
Brewery Head	Junji Matsumori



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

FRAGRANT	LIGHT	AGED	RICH
	○		

COLD	ROOM TEMP	BODY TEMP	WARM
○	◎		

APERITIF	APPETIZER	MAIN DISH	DIGESTIF
		○	

Food Pairings
Stewed Dishes, Boiled Tofu, Yuba (Tofu Skin), Ceviche, and Vinegared Bluefish (Anchovies, Sardines, Tuna, Mackerel, etc).

Tasting Notes
Gentle aromas of chestnuts and steamed sweet potatoes accompany this sharp, crisp, and full-bodied sake has a synergistic effect with a variety of dishes from around the world. The convenient aluminum can protects the sake from light damage and makes it easy to take it anywhere and for any occasion. Elegant and beautiful sake from start to finish, as expected from Nanbu Bijin.

Awards
2021 International Wine Challenge - Silver