

Mutual Trading, Inc.
Japanese Sake Spec Sheet

Brewery	IZUMIBASHI SHUZO Co.,Ltd
Founded	1857
Profile	Based on the policy that "Sake making is rice making," employees and local contract farmers work together to cultivate, polish, and brew rice consistently. 100% of their rice is milled in-house with 90% of that rice being harvested from local fields. Izumibashi focuses on creating only "Junmai Sake" (including Junmai Ginjo and Junmai Daiginjo), which is made only from rice and rice koji. The idea of their sake being the perfect accompaniment to food is always at the forefront of their sake design.

Product Name	Izumibashi Yamada Juro Umeshu
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Item Number	10488
Case Contents	12 bottles
Size	500ml
Class	Liqueur
Base	Junmai Daiginjo Sake
Ingredient	Junmai Daiginjo Sake, Juro Plums, Rock Sugar
Rice	Yamadanishiki
Rice (kakemai)	
Water	Tanzawa Sankei Fukuryusui
Rice-Polishing Ratio	50%
Yeast	901
Alcohol by Volume	10%
Aged	N/A
Introduced in	N/A
Brewery Location	Kanagawa Prefecture
Brewery Head	Yuichi Hashiba



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
◎	○		

APERITIF	APPETIZER	MAIN DISH	DIGESTIF
○			○

Food Pairings
Chicken in tomato sauce, charcuterie, smoked meats, pork chops, nuts

Tasting Notes
For those who love tart umeshu and sake. This addicting umeshu finds balance between the sweetness and juicy acidity by introducing Juro Ume, a plum local to the Kanagawa prefecture. These plums are considered to be the best plum variety for pickling because of its thick and soft pulp, but also delicious flavor. Enjoy the premium Junmai Daiginjo sake base with it's mild, yet rich and rounded mouthfeel. Beyond addicting, you'll want to buy a bottle for yourself and a friend!

Awards
2021 - SFIWC, Double Gold