

**Mutual Trading Group  
Japanese Sake Spec Sheet**

<b>Brewery</b>	Shoutoku Shuzo Co.,Ltd
<b>Founded</b>	1645
<b>Profile</b>	Brewing in Fushimi, Kyoto for over 370 years, Shoutoku Shuzo honors their ongoing commitment to producing Junmai sake, based on their belief that it is the truest form of sake. Shoutoku Shuzo's sakes are soft and mellow on the palate, made with spring water from Fushimi, recognized as one of Japan's most famous springs. In addition to Yamadanishiki, Gohyakumangoku, and Nihonbare sake rice, the brewery actively uses other rice varieties unique to Kyoto, such as Kyo-no-kagayaki, Iwai, and Asahi No. 4.

<b>Product name :</b>	Junmai Ginjo Miyakokururi
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<b>Item Number</b>	10492
<b>Case Contents</b>	24
<b>Size</b>	300 ml
<b>Class</b>	Junmai Ginjo
<b>Rice</b>	Rice produced in Kyoto
<b>Rice (kakemai)</b>	
<b>Water</b>	Groundwater 70m below the site
<b>Rice-Polishing Ratio</b>	60%
<b>Yeast</b>	Association No. 901
<b>Sake Meter Value</b>	+3
<b>Acidity</b>	1.5
<b>Amino Acids Level</b>	1.4
<b>Alcohol by Volume</b>	15%
<b>Aged</b>	1 year
<b>Introduced in</b>	2016
<b>Brewery Location</b>	Kyoto
<b>Brewery Head</b>	Kuniishi, Sunao

**Product Photo:**



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:**

Simmered vegetables with dashi broth

**Tasting Notes:**

Well-balanced sake with a soft mouthfeel. A clean, crisp taste with moderate umami. The bottle has beautiful drawings of the famous buildings in Kyoto. It is convenient to carry around. The lid has a sake cup attached, so you can enjoy this sake anywhere.