

Mutual Trading, Inc.
Japanese Sake Spec Sheet

Brewery	Noguchi Naohiko Sake Institute Inc.
Founded	2017
Profile	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

Product Name	Noguchi Muroka Nama Genshu Junmai
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Item Number	10519
Case Contents	12 bottles
Size	720ml
Class	Junmai
Rice	Locally Grown
Rice (kakemai)	Gohyakumangoku
Water	Komatsu, Ishikawa Subterranean Water
Rice-Polishing Ratio	60%
Yeast	N/A
Sake Meter Value	N/A
Acidity	N/A
Amino Acids Level	N/A
Alcohol by Volume	18%
Aged	About 1 Year
Introduced in	2018
Brewery Location	Ishikawa Prefecture
Brewery Head	Naohiko Noguchi



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
Garlic Butter Shrimp, Grilled Mackerel, Stir Fried Pea Shoots, Moqueca

Tasting Notes
Born from the same water source as had nurtured this sake's rice fields, one may get a sense of the terroir of Komatsu, Ishikawa Prefecture through this expressive and sensual Junmai sake. The nose is a gentle and calming bouquet of oriental flowers, mochi rice and incense, and upon the first sip, a delicate yet heady and creamy flavor spreads across the palate, reverberating as it warms in the mouth with infinite depth, yet ending in a clean, crisp finish.