

**Mutual Trading, Inc.**  
**Japanese Sake Spec Sheet**

<b>Brewery</b>	Koimari Shuzo Co. Ltd
<b>Founded</b>	1909
<b>Profile</b>	<p>The Maeda family (Koimari Sake Brewery) ran a kimono shop at the port of Imari during the Edo period, and in 1909 changed into a sake brewery. It is a small sake brewery with 700 koku (105,000L) in Imari city. In 1971 the brewery released their brand “Seishu Koimari” to distinguish themselves from “Ko-imari” (old Imari) porcelain, which is famous in their local area. Then in 2008 they launched a local specialty sake store “koimari-mae”.</p> <p>Traditional Imari ware conveys the history and romance of old Imari. Koimari Sake Brewery thus embraces the history, tradition, and romance of sake brewing while pursuing the ideal way that sake matches the demands of today. By concentrating on the techniques that have been cultivated in sake brewing, through protecting the culture and humanity that have been blessed since ancient times, and the techniques that have been passed down from generation to generation, they produce sake for today that is guided by the lessons of the past.</p>

<b>Product Name</b>	Koimari Tropical Junmai Daiginjo
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<b>Item Number</b>	10532
<b>Case Contents</b>	12 bottles
<b>Size</b>	720ml
<b>Class</b>	Junmai Daiginjo
<b>Rice</b>	Omachi
<b>Rice (kakemai)</b>	Omachi
<b>Rice-Polishing Ratio</b>	50%
<b>Yeast</b>	1801
<b>Sake Meter Value</b>	-1
<b>Acidity</b>	1.5
<b>Amino Acids Level</b>	1.1
<b>Alcohol by Volume</b>	16%
<b>Aged</b>	1 year
<b>Introduced in</b>	2020
<b>Brewery Location</b>	Saga
<b>Brewery Head</b>	Kutsuna Shintarō



<b>SWEET</b>	<b>SEMI-SWEET</b>	<b>SEMI-DRY</b>	<b>DRY</b>	<b>EXTRA-DRY</b>
	○			

<b>FRAGRANT</b>	<b>LIGHT</b>	<b>AGED</b>	<b>RICH</b>
○			

<b>COLD</b>	<b>ROOM TEMP</b>	<b>BODY TEMP</b>	<b>WARM</b>
◎	○	○	○

<b>APERITIF</b>	<b>APPETIZER</b>	<b>MAIN DISH</b>	<b>DIGESTIF</b>
○	○	○	○

<b>Food Pairings</b>
Light white fish and chicken (steamed chicken is better than grilled). Coronation Chicken salad. Red fruits such as strawberries, apples and peaches. Dairy-based desserts such as tres leches.

<b>Tasting Notes</b>
This sake has a refreshing melon aroma with a touch of effervescence upon opening. The mellow mouthfeel, mild acidity and light sweetness leads to a lovely finish with notes of mochi rice lingering on the palate. This sake pairs with a wide variety of foods! Enjoy it chilled with light fare or experiment with it at different serving temperatures to bring out this sake's ability to pair with richer fare.