

Mutual Trading, Inc. Japanese Sake Spec Sheet

Brewery	Yano Shuzo Ltd
Founded	1796
Profile	About 60% of Yano Shuzo's production volume remains in Saga Prefecture, and their brewery is extremely small with a staff of only 4 people, including the Tōji. They produce a wide variety of premium class sake ranging from aged (koshu) to fragrant Ginjo sake. Kashima's abundant soft underground water shapes the round, cool, and timeless flavor characteristics of their brews, which they make with the aim to revitalize the region through sake brewing. Yano Shuzo wishes to help connect people to food, and people to people, through drinking their sake.

Product Name	Yano Umami Aged Kimoto Junmai
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Item Number	10534
Case Contents	12 bottles
Size	720ml
Class	Junmai
Rice	Kitashizuku
Rice (kakemai)	Kitashizuku
Rice-Polishing Ratio	75%
Yeast	#701
Sake Meter Value	+5
Acidity	2.2
Amino Acids Level	1.6
Alcohol by Volume	16%
Aged	5 years
Introduced in	2018
Brewery Location	Saga
Brewery Head	Yano Motohide



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
Lamp chop, spicy curry, sauted mushrooms with chicken liver and pesto, chocolate, vanilla ice cream

Tasting Notes
This rare Koshu (aged) sake is brewed by traditional techniques using the wild microorganisms living in the brewery and aged at ambient brewery temperature. This classical style displays rich, toothsome character and plentiful umami, set in harmonious balance against chewy acidity smoothed through the aging process. The nose has notes of vanilla, nuts, and spices. Please drink without chilling.