

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

<b>Brewery</b>	MIYAO SAKE BREWING CO., LTD.
<b>Founded</b>	1819
<b>Profile</b>	Founded in 1819, Miyao Sake Brewing Company has been producing high-quality sake since its inception, as evidenced by the Secret Instruction of Sake Brewing written by the second generation head of the brewery, Matakichi Miyao. In the 1960s, the brewery was one of the first to produce Junmai sake, creating their signature "Shimeharitsuru Jun". The brewery uses crystal clear subterranean water from the Asahi mountain range, drawn from a well on the brewery premises. The brewery mainly uses "Gohyakumangoku" produced in Murakami in Iwafune County in Niigata Prefecture (known for its high quality) and in recent years, they have also started using "Koshi Tanrei" as well. Their Daiginjo sake uses "Yamada Nishiki" from Hyogo Prefecture.

<b>Product Name</b>	Shimeharitsuru Umeshu
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<b>Item Number</b>	10545
<b>Case Contents</b>	12 bottles
<b>Size</b>	500ml
<b>Class</b>	Liqueur
<b>Base</b>	Sake
<b>Ingredients</b>	Shirakaga Plums, Sugar
<b>Alcohol by Volume</b>	12%
<b>Aged</b>	6-12 months
<b>Introduced in</b>	2013
<b>Brewery Location</b>	Niigata Prefecture
<b>Brewery Head</b>	Tsuneo Togashi



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
○		○	○

<b>Food Pairings</b>
Cheese, nuts, dried fruits, dishes with strong flavors such as fried chicken and Mapo tofu

<b>Tasting Notes</b>
Made only with large size Shirakaga plums produced in Japan, Shimeharitsuru sake, and sugar. The plums are soaked in the sake instead of shochu, which gives the liqueur a softer flavor. The natural sourness and aroma of the plums shine through.

<b>Award(s) in the past</b>
Omotenashi Selection 2021 Gold Medal