

## Mutual Trading, Inc. Japanese Sake Spec Sheet

<b>Brewery</b>	Koimari Shuzo
<b>Founded</b>	1909
<b>Profile</b>	The Maeda family of Koimari Brewery originally ran a kimono shop in the port of Imari during the Edo period (1603-1867), before pivoting to sake brewing in 1909. Koimari is a small, 700-goku (180L) brewery in Imari City. "Seishu Koimari" was launched in 1971, named with the intent to create sake that is as beautiful as the local ceramic ware called "Koimari". In 2008, in hopes of advancing their business and skill, Koimari launched a special craft sake line, "Koimari Saki," meaning 'ahead'. The history and romance of traditional Imari ceramics are sustained through the brewery's utilization of the techniques they have cultivated and handed down from generation to generation for sake brewing to preserve history and tradition, while pursuing sake making that suits the modern world.

<b>Product Name</b>	Koimari Saki "monochrome+" Junmai Daiginjo
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<b>Item Number</b>	10589
<b>Case Contents</b>	12 bottles
<b>Size</b>	720ml
<b>Class</b>	Junmai Daiginjo, Genshu
<b>Rice</b>	Omachi (Okayama)
<b>Rice (kakemai)</b>	
<b>Water</b>	Ryumon soft water
<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>Introduced in</b>	2017
<b>Brewery Location</b>	Saga Prefecture
<b>Brewery Head</b>	Shintaro Kutsuna



<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>
Protein: White fish, chicken (steamed, poached, boiled), chilled poached chicken with sesame dressing & cucumbers Fruits & Vegetables: Berries, apples, peaches, salad with nuts, nutty dressings Dairy: Desserts with fresh cream, vanilla ice cream

<b>Tasting Notes</b>
Refreshing sweet and tart aromas of melon, red apple, and yellow peach accented by cherry blossoms . Slightly bubbly when opened, with a mellow mouthfeel, gentle acidity, and sweetness. The finish is short, but the sweetness of the rice lingers pleasantly. Ideal food pairings would vary depending on temperature the sake is served at, but this sake is very versatile and can be enjoyed at a variety of temperatures.

<b>Award(s) in the past</b>
Omachi Summit 2021 & 2022 Ginjo Category HONOR AWARD