

Mutual Trading, Inc.
Japanese Sake Spec Sheet

Brewery	Koimari Shuzo
Founded	1909
Profile	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.

Product Name	Koimari Saki Junmai Daiginjo
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Item Number	10590
Case Contents	12 bottles
Size	720ml
Class	Junmai Daiginjo, Genshu
Rice	Yamadanishiki
Rice (kakemai)	
Water	Ryumon soft water
Rice-Polishing Ratio	39%
Yeast	1801
Sake Meter Value	±0
Acidity	1.5
Amino Acids Level	1
Alcohol by Volume	16%
Introduced in	2013
Brewery Location	Saga Prefecture
Brewery Head	Shintaro Kutsuna



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
Seafood: White fish, seafood based soups and stews Fruits: Berries, tropical fruits Dairy: Dishes and desserts with fresh cream or mascarpone cheese Other: Dishes using fermented soy, such as soy sauce or miso, as seasoning

Tasting Notes
High impact both visually and on the palate. Pronounced ginjo aromas of canteloupe melon, pineapple, pear, and a touch of yogurt. Subtle acidity and faint sweetness create Koimari Saki's elegant Junmai Daiginjo. The juiciness, sweetness, and bright acidity takes you to another level in your most luxurious moments. Served in the first-class cabin on JAL domestic flights in 2015.

Award(s) in the past
US National Sake Appraisal 2015, 2016, 2018 GOLD Fukuoka Taxation Bureau Liquor Appraisal 2015 & 2017 GOLD, 2016 GRAND PRIZE