

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 "Oyamanishiki" Junmai Ginjo
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Item Number	10593
Case Contents	12 bottles
Size	720ml
Class	Junmai Ginjo, Genshu
Rice	Oyamanishiki
Rice (kakemai)	
Water	Ryumon soft water
Rice-Polishing Ratio	55%
Yeast	F401
Sake Meter Value	±0
Acidity	1.8
Amino Acids Level	1
Alcohol by Volume	17%
Aged	1 year
Introduced in	2017
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: Sea bream, white fish, sushi & sashimi of fish with strong umami, seafood-based soups and hot pot Chicken: Chilled poached chicken with sesame dressing & cucumbers, other chicken dishes Fruits & Vegetables: Berries, apples, peaches, salad with nuts Dairy: Fresh cream, vanilla ice cream

Tasting Notes
This sake feels like summer fading into autumn. Sweet candy-like banana and honeydew melon aromas with hints of sunflower seeds and persimmon in the background. Slightly bubbly when opened and crisp on the palate with very well-balanced sweetness and tight acidity. Playful and smooth textures with a slightly tannic finish. This sake goes well with lighter ingredients and dishes but also pairs nicely with dairy-based desserts such as ice cream. Enjoy as a dessert wine or digestif.

Award(s) in the past
Kura Master 2019 Junmai Category PLATINUM AWARD