

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

Brewery	Noguchi Naohiko Sake Institute Inc.
Founded	2017
Profile	The Noguchi Naohiko Sake Institute is named after one of the premier sake brewers in Japan, who is known as “the God of Sake Brewing” and recognized as a living legend a sake brewing career spanning more than seven decades. Having opened doors in November 2017, the Noguchi Naohiko Sake Institute's goal is to research master brewer Noguchi Naohiko’s techniques, mentality, and way of life, and to pass this wisdom on to the next generation of sake brewers who work under him each day.

Product Name	Noguchi Fuyuzake Muroka Nama Genshu
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Item Number	10606
Case Contents	12 bottles
Size	720ml
Class	None
Rice (kojimai)	Gohyakumangoku from Ishikawa & Toyama
Rice (kakemai)	
Water	Brewery's Well Water
Rice-Polishing Ratio	65%
Yeast	N/A
Sake Meter Value	N/A
Acidity	N/A
Amino Acids Level	N/A
Alcohol by Volume	20%
Aged	Less than 1 Year
Introduced in	2018
Brewery Location	Ishikawa Prefecture
Brewery Head	Naohiko Noguchi



SWEET	SEMI-SWEET	SEMI-DRY	DRY	EXTRA-DRY
			○	

FULL BODIED	MEDIUM FULL	MEDIUM LIGHT	LIGHT BODIED
	○		

COLD	ROOM TEMP	BODY TEMP	WARM
○	○	○	○

APERITIF	APPETIZER	MAIN DISH	DIGESTIF
○	○	○	

Food Pairings
When chilled, pairs with grilled crab or crab miso, amberjack, deep fried food, shirako, and gratin or creamy winter dishes.

Tasting Notes
A limited seasonal sake with breadth and versatility, specially brewed and aged to enjoy warmed as well as chilled with no aged aromas. When you begin to warm this sake (up to 40C) the umami blooms and the finish becomes round. As it continues to warm (around 55C) however, it will begin to appear sharp and savory. The overall mouth-cleansing characteristics Noguchi's Fuyu (winter) brew with warm meat dishes and fried dishes will refresh one's palate after every bite! This winter season, enjoy this rare sake at your preferred temperature with a sake cup.