

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

<b>Brewery</b>	Noguchi Naohiko Sake Institute Inc.
<b>Founded</b>	2017
<b>Profile</b>	The Noguchi Naohiko Sake Institute is named after one of the most legendary sake brewers in Japan, who is known as "the God of Sake Brewing." In his eighties and still, tirelessly working, Noguchi Naohiko is recognized as a living legend, with a career spanning more than seven decades. Opened in November 2017, the Noguchi Naohiko Sake Institute's goal is to immortalize Master Brewer Noguchi's techniques, mentality, and vision, passing his wisdom on to the next generation of sake brewers who learn from and work with him each day.

<b>Product Name</b>	Noguchi PREMIUM NOUVEAU
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<b>Item Number</b>	10607
<b>Case Contents</b>	12 bottles
<b>Size</b>	720ml
<b>Class</b>	N/A, Muroka, Nama, Genshu
<b>Rice</b>	Gohyakumangoku
<b>Rice (kakemai)</b>	
<b>Water</b>	Brewery's Well Water
<b>Rice-Polishing Ratio</b>	60%
<b>Yeast</b>	N/A
<b>Sake Meter Value</b>	N/A
<b>Acidity</b>	N/A
<b>Amino Acids Level</b>	N/A
<b>Alcohol by Volume</b>	19%
<b>Aged</b>	Less than 1 year
<b>Introduced in</b>	2019
<b>Brewery Location</b>	Ishikawa Prefecture
<b>Brewery Head</b>	Naohiko Noguchi



<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>
A sake for special occasions. Pairs well with Japanese dishes, especially osechi ryori (traditional Japanese New Year's foods) and hot pot dishes such as shabu shabu and sukiyaki. Also goes well with crab and sushi.

<b>Tasting Notes</b>
Following the concept of "nouveau wine" (wine released the same year its grapes are harvested), Noguchi Naohiko's Premium Nouveau is freshly prepared and pressed to commemorate the first batch of the brewing season. Premium Nouveau has a playful citrus aroma and a lively, clean, and refreshing flavor with a gentle effervescent finish. There is also a hint of bitterness which can only be enjoyed in freshly brewed sake. Avoid over-chilling. Best served at 50°F (10°C) in a glass sake cup. It is also recommended as a base for toso, a spiced herbal sake.