Mutual Trading, Inc. Japanese Sake Spec Sheet

Brewery	Yamaguchi Shuzojyou
Founded	1832
Profile	The largest river in the Kyushu region of Japan is the Chikugogawa. The abundance of pure, clean water in the Chikugo region is said to have given birth to one of the three largest sake-brewing regions in Japan; many breweries were born there. The brewer of Niwa no Uguisu (aka. "Garden's Nightingale") is Yamaguchi Shuzojo: located in northern Chikugo. The very first brewers of Yamaguchi Shuzojo loved to watch the Japanese nightingales in the garden playing in the water and drinking in the gardens. When the 6th generation family head Yamaguchi Risuke saw this, he made the decision to brew sake using that water. The Nightingale is colored and positioned differently on every one of the Kura's 17-20 annually-released sake. Tetsuo Yamaguchi (11th generation) explains "The first generation of sake brewers from my family enjoyed listening to the birds while drinking sake." The brewery's motto for their sake is: food comes first; sake comes second. When asked what makes Niwa No Uguisu so special, Tetsuo-san replied, "I can list three things that differentiate us from other breweries: rice, water and people."

Product Name Niwa no Uguisu Doburoku "Pinl
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Item Number	10610	
Case Contents	12 bottles	
Size	720ml	
Class		
Rice	Yume Ikkon	
Rice (kakemai)	Yume Ikkon	
Water	Chikugo-gawa	
vvalei	subterranian water	
Rice-Polishing Ratio	60%	
Yeast	In-House Yeast	
Sake Meter Value	-72	
Acidity	6.6	
Amino Acids Level	1.8	
Alcohol by Volume	9%	
Introduced in	2021	
Brewery Location	Fukuoka Prefecture	
Brewery Head	Koga Tsuyoshi	



SWEET	SEMI-SWEET	SEMI-DRY	DRY	EXTRA-DRY
0				

FRAGRANT	LIGHT	AGED	RICH
			0

COLD ROOM TEMP		BODY TEMP	WARM
	×	×	×

APERITIF	APPETIZER	MAIN DISH	DIGESTIF
0	0		0

Food Pairings

Berries and Creamcheese canapes, Avocado Salad, Chocolate Mousse, Cheesecake, Vanilla Ice Cream, Potato Gratin

Tasting Notes

This seasonally brewed limited edition 100% unfiltered sake is a fresh, sweet, tart treat from the makers of Niwa sake. With the power of the famously finicky red yeast, the brewers created this naturally pink sake based on the image of when one bites into a sweet and fresh strawberry. Has the clean, light and beautiful flavor of fresh fruits to match the gentle floral aroma and lovely color - highly recommended for fans of everything pink! Store and sip chilled for best flavor.