

Mutual Trading, Inc.
Japanese Sake Spec Sheet

Brewery	Nanbu Bijin
Founded	1902
Profile	The brewery was established in 1902, and the Nanbu Bijin brand name came to be in 1951. The Iwate area used to be called Nanbu (South), and is a place rich with nature, abundant water and fertile soil. In Japan, most breweries of the time made quite rough, inelegant, sweet sake, but this brewery wanted to make clean & beautiful sake like a fair southern maiden. Hence, the name Nanbu Bijin, or Southern Beauty.

Product Name	Nanbu Bijin Junmai Daiginjo
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Item Number	10625
Case Contents	6 bottles
Size	720ml
Class	Junmai Daiginjo
Rice	Yamadanishiki
Rice (kakemai)	
Water	Basenkyou Subsoil Water (Fukuryusui)
Rice-Polishing Ratio	35%
Yeast	N/A
Sake Meter Value	-2
Acidity	1.4
Amino Acids Level	N/A
Alcohol by Volume	16%
Introduced in	2019
Brewery Location	Iwate Prefecture
Brewery Head	Junji Matsumori



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
White fish sashimi, oysters, delicate shrimp, steamed fish, poached chicken, soba noodles, olives

Tasting Notes
One of the best sake from Nanbu Bijin, featuring a gorgeous aroma of fresh and juicy orange, melon, pear, and zesty pineapple. The fruitiness follows through to the palate with the refreshing flavor of apples and the umami-rich sweetness of rice come together in a long-lasting, beautiful, and clean finish. An elegant sake for special celebrations as well as everyday meals. Served in the first-class cabin of Japan Airlines.

Awards
Sake Competition 2018 Junmai Daiginjo Category GOLD