Mutual Trading, Inc. Japanese Sake Spec Sheet

Brewery	linuma Honke - Kinoene Masamune	
Founded 1688~1703		
Profile They have been making sake in Chiba prefecture for 300 years, combining tradition and art witechnology. Kinoene Masamune participates in the community as well by contributing to touris develops & sells confections and sake-related goods to enrich local culture and commerce.		

Product Name	Kinoene "Chi-ba Kun"	Cup
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Item Number	10639
Case Contents	30 cups
Size	180ml
Class	Honjozo
Rice Fusakogane	
Water Groundwater of Shis	
Rice-Polishing Ratio	70%
Yeast	901
Sake Meter Value	+6.6
Acidity	1.1
Amino Acids Level	1.6
Alcohol by Volume	15%
Aged	1 year
Introduced in	2013
Brewery Location	Chiba Prefecture
Brewery Head	Kouichi Kawaguchi



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

FRAGRANT	LIGHT	AGED	RICH
	0		

COLD	ROOM TEMP	BODY TEMP	WARM
0	0	0	×

APERITIF	APPETIZER	MAIN DISH	DIGESTIF
		0	

Food Pairings

Yakitori w/ Tare Sauce, Pork, Bitter Melon & Egg Scramble (Goya Chanpuru), works well with a variety of dishes.

Tasting Notes

A clean and refined sake in a cute glass cup featuring Chiba Prefecture's mascot "Chi-ba Kun" on the front. This cup sake is great for budding sake drinkers or as a collectable gift. Light and soft on the palate and nose with notes of sponge cake, whipped cream, and melon. This sake is a delicious on its own and its easy-going flavor pairs well with a variety of foods.