

## Mutual Trading, Inc. Japanese Sake Spec Sheet

<b>Brewery</b>	IMANISHI SHUZO CO., LTD.
<b>Founded</b>	1660
<b>Profile</b>	Imanishi Shuzo was founded in 1660 in Miwa, Nara, home to the god of sake, and has been brewing its "Mimurosugi" sake for over 350 years. The brewery is located near the oldest shrine in Japan, Ogami Shrine, which has been worshipped as the "God of Sake" and "God of Brewing" since ancient times. The brewery uses the subterranean waters of sacred Mt. Miwa that spring from their own well, with the guiding principle of their sake being to "drink Miwa." Their sake rice is grown by contract farmers utilizing the same water source. Imanishi Shuzo continues the long tradition of brewing sake that expresses Miwa, one of the world's most sacred places for sake.

<b>Product Name</b>	Mimurosugi 'Dio Abita'
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<b>Item Number</b>	10709
<b>Case Contents</b>	12 bottles
<b>Size</b>	720ml
<b>Class</b>	N/A, Muroka, Genshu
<b>Rice</b>	Yamada Nishiki
<b>Rice (kakemai)</b>	
<b>Water</b>	Mt. Miwa Fukuryusui
<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>	13%
<b>Aged</b>	6 months
<b>Introduced in</b>	2017
<b>Brewery Location</b>	Nara Prefecture
<b>Brewery Head</b>	Eiji Sawada



<b>EXTRA-DRY</b>	<b>DRY</b>	<b>SEMI-DRY</b>	<b>SEMI-SWEET</b>	<b>SWEET</b>
		○		

<b>FULL BODIED</b>	←————→	<b>LIGHT</b>
		○

<b>FRAGRANT</b>	<b>LIGHT</b>	<b>AGED</b>	<b>RICH</b>
	○		

<b>AROMATIC</b>	<b>CITRUSY</b>	<b>EARTHY</b>	<b>FRUITY</b>
			○

<b>CHILLED</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>
An excellent, food-friendly sake for pairing with a wide range of dishes, such as white fish carpaccio and fresh spring rolls.

<b>Tasting Notes</b>
Dio Abita ("God dwells" in Italian) is crafted with "water of the gods" from Mt. Miwa and Yamada Nishiki rice with a rice polishing ratio of 60%. It is a single heat-treated genshu sake with an alcohol content of 13%, created without the use of carbon filtration. Fresh, lemonade-like Ginjo aroma, fruity juiciness, well-rounded sweetness and umami and clean acidity on the finish. An absolutely divine experience that leaves you wanting more.