

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

<b>Brewery</b>	Kato Kichibee Shoten
<b>Founded</b>	1860
<b>Profile</b>	Originally operating as a money exchange business and very deeply involved in the affairs of the community, in 1860 the village headman and founder became involved in sake brewing. For eleven generations, they have carried the Kichibee name, and in 1866 registered the name as a trademark. In Sanskrit, "Born" is translated roughly as purity/striking truth, and represents the brewery's strong belief in second changes and karmic rewards for hard work. In the beginning of the Showa era, the emperor used Born sake for Japan's ceremonies, festivals, and guests as Japan's representative brand.

<b>Product Name</b>	Born Gokuhizo Junmai Daiginjo
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<b>Item Number</b>	10738
<b>Case Contents</b>	6 bottles
<b>Size</b>	720ml
<b>Class</b>	Junmai Daiginjo
<b>Rice</b>	Hyogo Toku-A
<b>Rice (kakemai)</b>	Yamada Nishiki
<b>Water</b>	Subsoil Water (Fukuryusui) from Hakusan River System
<b>Rice-Polishing Ratio</b>	35%
<b>Yeast</b>	KATO No.9
<b>Sake Meter Value</b>	Confidential
<b>Acidity</b>	Confidential
<b>Amino Acids Level</b>	Confidential
<b>Alcohol by Volume</b>	16%
<b>Aged</b>	About 3 Years at 0
<b>Introduced in</b>	1968
<b>Brewery Location</b>	Fukui Prefecture
<b>Brewery Head</b>	Akira Hirano



<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>
Dishes prepared with butter, cheese and/or olive oil, as well as Japanese cuisine.

<b>Tasting Notes</b>
<p>Born Gokuhizo was originally produced in 1968 with a rice polishing ratio of 40%, which translates to a 20-30% polishing ratio by today's standards. This was an incredible feat at the time since rice polishing technology was not as advanced as it is today, and breweries were submitting competition-grade sake with a 50% polishing ratio to the Annual Japan Sake Awards. Born Gokuhizo was the first junmai daiginjo sake commercially available in Japan in 1968. Born Gokuhizo is currently produced with a 35% rice polishing ratio due to improvements in rice polishing technology.</p> <p>A splendid and elegant melange of fresh and dried fruits, florals, spices, and earthiness on the nose. Smooth, round, and lush on the palate with a broad structure. Impact after impact, this sake carries the unique complexities characteristic of Born sake. This sake is a masterpiece that showcases the prestige of its historical brewery.</p>

<b>Awards</b>
2023 Teksom Awards - GOLD 2023 Los Angeles International Wine Competition - Best of Class 2022 International Wine Challenge - GOLD 2002 14th International Sake Festival - Sake Art Award & 1st Place Grand Prix