

Mutual Trading, Inc. Japanese Sake Spec Sheet

Brewery	AMABUKI SHUZO CO.,LTD.
Founded	1688年
Profile	Amabuki produces premium sake using high quality, soft water that flows from Mt. Sefuri, located Northeast of the brewery, and yeast isolated on flower blossoms. The result is more fragrant sake that even those new to sake can immediately enjoy! Our focus on exclusively native flower yeasts, local rice & water sources make our products uniquely beautiful.

Product Name	Amabuki Sakura Fubuki - SAKURA in the SNOW
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Item Number	10743
Case Contents	30
Size	180
Class	Junmai, Nigori
Rice	Table
Rice (kakemai)	Table
Water	Saga Water
Rice-Polishing Ratio	60%
Yeast	Cherry/Strawberry Blossom
Sake Meter Value	+2
Acidity	1.9
Amino Acids Level	1
Alcohol by Volume	15.5%
Aged	
Introduced in	
Brewery Location	Saga
Brewery Head	



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
Rare Steak, Potato Salad, BBQ Ribs... Perfect to enjoy at your next grill-out, with izakaya fare, fried foods & more! An easy match with a wide variety of foods!

Tasting Notes
Made with local Saga Rice & purple Forbidden Rice, with cherry blossom & strawberry blossom yeasts, this rose nigori junmai sake that can be enjoyed by all the senses. The eyes take in the beautiful color and delicate cloud of rice. The nose is vibrant and fruity with notes of red cherry, golden apple, banana and candied citrus peel. The flavors are savory & mouth-filling, with fruity flavors of apple, pear, marzipan, sakura-mochi and lingering umami. The texture is stunningly silky, like cherry blossom petals, themselves.