

Mutual Trading, Inc.
Japanese Sake Spec Sheet

Brewery	Nova Brewing Company
Founded	2019
Profile	Nova Brewing Co. in Covina, California was founded in 2019 as the first craft sake brewery in LA. Nova's goal is to have locals experience true craft nama sake made with California rice. Nova's head brewer started as a homebrewer but eventually went to Japan to take apprenticeship at few breweries in Ibaraki. With techniques and experiences gained in Japan, they invented and built their own equipments with what they can acquire in LA which allows them their own unique style of sake brewing methods that set their products apart.

Product Name	GRAVITY JUNMAI DAIGINJO
---------------------	-------------------------

Item Number	10882
Case Contents	12
Size	750ml
Class	Junmai Daiginjo, Muroka Nama, Genshu
Rice	Calrose
Rice (kakemai)	Calrose
Water	San Gabriel
Rice-Polishing Ratio	50%
Yeast	Kyokai 9
Sake Meter Value	-3
Acidity	2.4
Amino Acids Level	1.4
Alcohol by Volume	16-17%
Introduced in	2020
Brewery Location	Covina, CA
Brewery Head	James Jin



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
Roasted Duck, Grilled Pork Chop, Grilled Seafood, Fresh Mozzarella, Buratta Cheese

Tasting Notes
Fruit-forward with a dry finish due to high alcohol level. The dryness is balanced with slight sweetness and acidity which gives it a juicy full mouthfeel. Shizuku sake or drip-pressed sake is made by suspending the fermented mash in the air and collecting the sake that drips out due to gravity. This pressing method is only used for the most premium lineups of sake in Japan and allows the best flavors of the sake to shine. This sake carries a clean taste with no off flavors or harshness from the alcohol due to the special drip-pressed method used.

Awards
2022 New York World Wine & Spirits Competition - Double Gold Medal 2021 New York World Wine & Spirits Competition - Silver Medal