# 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 startedas 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 | ECLIPSE JUNMAI DAIGINJO

Item Number	10883	
Case Contents	12 bottles	
Size	750ml	
Class	Junmai Daiginjo, Muroka, Nama	
Rice	Calrose	
Rice (kakemai)	Calrose	
Water	San Gabriel	
Rice-Polishing Ratio	50%	
Yeast	Kyokai 7	
Sake Meter Value	-6	
Acidity	3.5	
Amino Acids Level	1.8	
Alcohol by Volume	14-15%	
Introduced in	2021	
Brewery Location	Covina, CA	
Brewery Head	James Jin	



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

FRAGRANT	LIGHT	AGED	RICH
0			

COLD	ROOM TEMP	BODY TEMP	WARM
0	0		

APERITIF APPETIZER		MAIN DISH	DIGESTIF
0	0	0	0

### Food Pairings

Sushi, Sashimi, Clam Linguini, Steamed Seafood, Yakitori, Aged Parmesan Cheese, Gorgonzola Cheese

## **Tasting Notes**

The unique use of black koji gives this sake high acidity and rich umami. The sweetness balances out with the high acidity, reminiscent of a white wine, but finishes light like a sake. As a sake born in the wine state, California, this sake defines what it means to be an artisanal California sake. This is the ideal sake for pairing with light salty foods and foods with ample umami.

#### Awards

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