

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

<b>Brewery</b>	Ryujiin Shuzo
<b>Founded</b>	1597
<b>Profile</b>	Ryujiin Shuzo's underground water is very soft and feminine, lending to their brewers the power to draw out the hidden flavors in their rice. Their aim is to create flavorful, mellow, high quality sake that warms the heart upon drinking. They like to combine their traditional skills and methods with the brewer's heart. To this end, they work hard to improve their skills every day to work towards the next challenge, and brew excellent beer in the off season.

<b>Product Name</b>	Oze no Yukidoke Junmai Daiginjo Natsugin
---------------------	--

<b>Item Number</b>	10944
<b>Case Contents</b>	12 bottles
<b>Size</b>	720ml
<b>Class</b>	Junmai Daiginjo
<b>Rice</b>	Undisclosed
<b>Rice (kakemai)</b>	Undisclosed
<b>Water</b>	Subterranean Water
<b>Rice-Polishing Ratio</b>	50%
<b>Yeast</b>	In House Yeast
<b>Sake Meter Value</b>	±0
<b>Acidity</b>	1.5
<b>Amino Acids Level</b>	1.1
<b>Alcohol by Volume</b>	15%
<b>Aged</b>	
<b>Introduced in</b>	2017
<b>Brewery Location</b>	Gunma Prefecture
<b>Brewery Head</b>	Hideki Horikoshi



<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>WARM</b>	<b>HOT</b>
◎			

<b>APERITIF</b>	<b>APPETIZER</b>	<b>MAIN DISH</b>	<b>DIGESTIF</b>
	○	○	

<b>Food Pairings</b>
Drink before a meal, or with sashimi, carpaccio and other fresh seafood preparations, all Japanese cuisine

<b>Tasting Notes</b>
The essence of sake is, very simply, [rice's sweetness, koji's depth, soft acidity, fresh aromatics, and a crisp finish]. Ryujiin Shuzo presents "Natsugin" - a special summer sake brewed while holding these principles as irrevokable fact, and brewing with intention of aroma and flavor sitting in perfect balance, tuned precicely to the sounds of summer.