

Mutual Trading, Inc.
Japanese Sake Spec Sheet

| | |
|----------------|--|
| Brewery | Nihonsakari Co. LTD. |
| Founded | 1889 |
| Profile | The Nihon Sakari main HQ is in Nishinomiya, an area well known for sake brewing. In the 17th century, almost 30% of sake breweries were based there. In 2000 they changed the name of the company from Nishinomiya Sake Brewing Company to Nihon Sakari Co. LTD. They also have a sake based beauty product line developed in the 1980s. For their 120th anniversary, they re-established their slogan to be "More flavorful, more beautiful". |

| | |
|---------------------|-----------------------|
| Product Name | Nihon Sakari Daiginjo |
|---------------------|-----------------------|

| | |
|-----------------------------|--------------------|
| Item Number | 2673 |
| Case Contents | 6 bottles |
| Size | 720ml |
| Class | Daiginjo |
| Rice | Gohyakumangoku |
| Rice (kakemai) | Japanese Rice |
| Rice-Polishing Ratio | 50% |
| Yeast | |
| Sake Meter Value | +5 |
| Acidity | 1.2 |
| Amino Acids Level | 1 |
| Alcohol by Volume | 16% |
| Aged | |
| Introduced in | 2017 |
| Brewery Location | Hyogo Prefecture |
| Factory Head | Toshihiko Nakamura |



| | | | | |
|--------------|-------------------|-----------------|------------|------------------|
| 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 |
| Scallops or Shrimp, Corn, Sunomono, dishes containing nuts |

| |
|--|
| Tasting Notes |
| "DAIGINJO" means one of the highest classes of sake. Slightly dry, rich in flavor, and a mellow texture with elegant fruity aromatics. This sake brings new flavors and tastes each time it is enjoyed. Enjoy authentic sake with a wine glass for stylish drinking. |