

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

Brewery	Linuma Honke - Kinoene Masamune
Founded	1688~1703
Profile	They have been making sake in Chiba prefecture for 300 years, combining tradition and art with technology. Kinoene Masamune participates in the community as well by contributing to tourism, and develops & sells confections and sake-related goods to enrich local culture and commerce.

Product Name	Kinoene Umakara Migaki Hachiwari
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Item Number	39019
Case Contents	6 bottles
Size	720ml
Class	Junmai
Rice	Fusakogane
Rice (kakemai)	Fusakogane
Rice-Polishing Ratio	80
Yeast	#6
Sake Meter Value	+2.0
Acidity	1.8
Amino Acids Level	1
Alcohol by Volume	15
Aged	1 Year
Introduced in	2010
Brewery Location	Chiba Prefecture
Brewery Head	Koichi Kawaguchi



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
Japanese dishes, Meat dishes

Tasting Notes
Intentionally not polishing away the outer layers of sake rice will contribute to a stronger personality and boldness of umami in Junmai sake. Thanks to this, Kinoene Migaki 8-wari Junmai can be enjoyed at a variety of temperatures, and will pair well with not only Japanese dishes but Western style meat dishes.

Awards
Bronze - US Sake Competition 2012