

Mutual Trading, Inc.
Japanese Sake Spec Sheet

Brewery	Amabuki Shozo Co., Ltd.
Founded	1688
Profile	Established in the northern Kyushu region, Amabuki Brewery has been producing sake earnestly for over 325 years. They make use of locally harvested Saga rice and underground water and to create unique, high grade sake. Their specialty - a new style of using flower yeasts - is a combination of their skill, creativity and hard work, and led to new level in sake. Enriching your most relaxing times with the elegant and unique fragrances and flavors in their brews has been their ultimate duty for generations.

Product Name	Amabuki Junmai Daiginjo
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Item Number	3952
Case Contents	12 bottles
Size	720ml
Class	Junmai Daiginjo
Rice	Saga rice
Rice (kakemai)	
Water	Soft water
Rice-Polishing Ratio	50%
Yeast	Oshiroibana
Sake Meter Value	+1.0
Acidity	1.8
Amino Acids Level	1.7
Alcohol by Volume	16%
Aged	
Introduced in	2020
Brewery Location	Saga Prefecture
Brewery Head	Shinji Hinoshita



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
Macaroni gratin, pizza, french fries, potato salad, cream stew, omelet

Tasting Notes
It has a gorgeous, peach-like aroma and a soft mouthfeel with a sharpness at the finish. Enjoy it not only with apéritif but also with a heavily seasoned dishes.