

Mutual Trading, Inc.
Japanese Sake Spec Sheet

Brewery	Komachi Shuzo - Nagaragawa Sake Brewing Co. , LTD.
Founded	1894
Profile	Nagaragawa is the river that has been a central fishing spot for 1300 years - this water ultimately finds its way into KomachiShuzo's underground well water. They are the proud winners of several competitions, and are often featured on magazines due to their high quality sake and skill level in brewing. Their sake is also famously known as "Symphony Sake" due to the fact that they play music while the sake is fermenting in the tanks - some say this has an effect on the final product.

Product Name	Nagaragawa Junmai Ginjo
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Item Number	463
Case Contents	12
Size	720ml.
Class	Junmai Ginjo
Rice	Hida Homare
Rice (kakemai)	Hida Homare
Rice-Polishing Ratio	55%
Yeast	Original Yeast
Sake Meter Value	+3
Acidity	1.2
Amino Acids Level	1.2
Alcohol by Volume	15-16%
Aged	180 Days
Introduced in	2016
Brewery Location	Gifu
Brewery Head	Naofumi Kanetake



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
Salmon Sashimi, Fried Seafood, Roast Beef, Teriyaki Hamburg steak

Tasting Notes
This Junmai Ginjo sake has excellent floral aromatics, an edge underneath the umami, and a mild aftertaste that is ultimately satisfying. Made with locally grown Hidahomare rice.