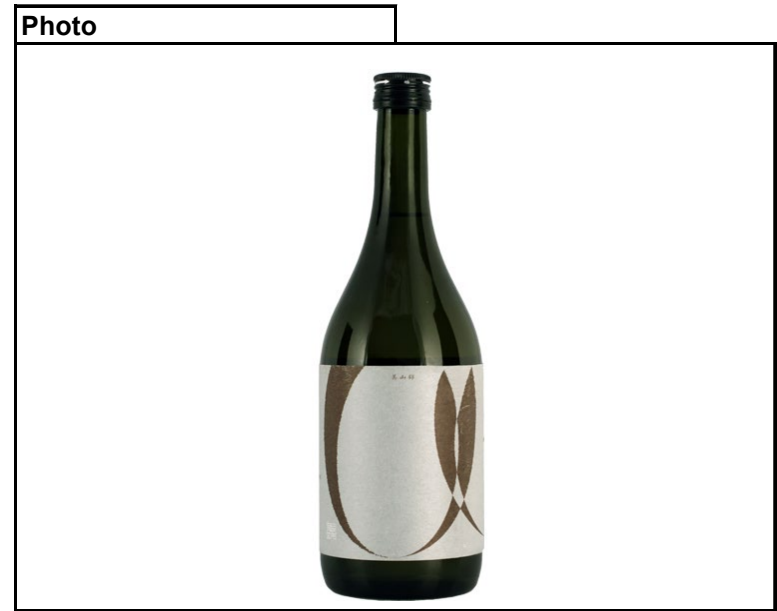


**New York Mutual Trading, Inc.
Japanese Sake Spec Sheet**

Brewery	Nanbu Bijin
Founded	1902
Profile	The brewery was established in 1902, and the Nanbu Bijin brand name came to be in 1951. The Iwate area used to be called Nanbu (South), and is a place rich with nature, abundant water and fertile soil. In Japan, most breweries of the time made quite rough, inelegant, sweet sake, but this brewery wanted to make clean & beautiful sake like a fair southern maiden. Hence, the name Nanbu Bijin, or Southern Beauty.

Product Name	Nanbu Bijin Miyama Nishiki "Ruten" Junmai Daiginjo
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Item Number	4641
Case Contents	12
Size	720ml.
Class	Junmai Daiginjo
Rice	Miyamanishiki
Rice (kakemai)	Miyamanishiki
Rice-Polishing Ratio	50%
Yeast	1801
Sake Meter Value	-1
Acidity	1.4
Amino Acids Level	N/A
Alcohol by Volume	16%
Aged	N/A
Introduced in	N/A
Brewery Location	Iwate
Brewery Head	Makoto Tamura



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
Yakitori(Tare), Grilled Chicken

Tasting Notes
Pure and elegant with delicate, aromatic notes of mandarin, pineapple and grapefruit zest. Long and complex.

Awards
N/A