

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

<b>Brewery</b>	Akebono Shuzo Co.,Ltd.
<b>Founded</b>	1904
<b>Profile</b>	This humble brewery is located in the valley of Aizubange, a gem blessed with cold winters and clean rivers in the northern portion of the Aizu region in Fukushima Prefecture. The valley's rice cultivation is the crux of their economy, and in order to reflect the interesting terrior of Aibugante, Akebono Shuzo uses 100% local sake rice. Thanks to this, as well as their dedication to small details and brewery cleanliness (all equipment is hand cleaned and dried at high temperatures - any cloth used in the machines is boiled) their sake has a very pure flavor and is highly suitable to enjoy alongside a meal.

<b>Product Name</b>	Tenmei Junmai Ginjo
---------------------	---------------------

<b>Item Number</b>	540
<b>Case Contents</b>	12 bottle
<b>Size</b>	720ml
<b>Class</b>	Junmai Ginjo
<b>Rice</b>	Kojimai: Yamadanishiki
<b>Rice (kakemai)</b>	Yamadanishiki
<b>Rice-Polishing Ratio</b>	55%
<b>Yeast</b>	Kyokai No. 9 & Fukushima Akira Yeast
<b>Sake Meter Value</b>	+2
<b>Acidity</b>	1.6
<b>Amino Acids Level</b>	1
<b>Alcohol by Volume</b>	16%
<b>Aged</b>	Less than 2 years
<b>Introduced in</b>	2016
<b>Brewery Location</b>	Fukushima Prefecture
<b>Brewery Head</b>	Suzuki Kohichi



<b>SWEET</b>	<b>SEMI-SWEET</b>	<b>SEMI-DRY</b>	<b>DRY</b>	<b>EXTRA-DRY</b>
	○			

<b>FRAGRANT</b>	<b>LIGHT</b>	<b>AGED</b>	<b>RICH</b>
		○	○

<b>COLD</b>	<b>ROOM TEMP</b>	<b>BODY TEMP</b>	<b>WARM</b>
◎	◎	○	○

<b>APERITIF</b>	<b>APPETIZER</b>	<b>MAIN DISH</b>	<b>DIGESTIF</b>
	○	○	

<b>Food Pairings</b>
Heavy flavors and oily dishes

<b>Tasting Notes</b>
This genshu sake sets itself apart from the crowd with its creative brewing techniques. After brewing this sake with a blend of different yeasts (Kyokai #9, and the local Fukushima Akira yeast), it is then aged unpasteurized at freezing temperatures to expand the breadth of flavor. After a year has passed, it is then flash pasteurized so as to avoid changes to the taste, but to preserve the quality and stability of the sake. The sake itself has a characteristic Akebono Shuzo flavor - firm and clean with a crisp finish - and it can be enjoyed at almost any temperature.