

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 Komachi Shuzo'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 Sparkling Nigori
---------------------	-----------------------------

Item Number	8480
Case Contents	12 bottle
Size	300ml
Class	Ginjo, Nama, Nigori, Sparkling
Rice	Hidahomare
Rice (kakemai)	Hidahomare
Rice-Polishing Ratio	60%
Yeast	#9
Sake Meter Value	-4
Acidity	1.7
Amino Acids Level	1.5
Alcohol by Volume	17-18%
Aged	About 6 Months
Introduced in	
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, Roast Beef, Grilled Beef Kalbi, Cheese with less salt

Tasting Notes
A nigori sake that achieved the sparkling effect through secondary bottle fermentation. It avoids the thick, mucky mouthfeel some nigori sake have, instead going for a refreshing and light effect. This sake is famously low in sweetness and has very gentle, natural carbonation. Notes of apple and pear.