

**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 Daiginjo |
|---------------------|----------------------|

| | |
|-----------------------------|------------------|
| Item Number | 8540 |
| Case Contents | 6 bottles |
| Size | 720ml |
| Class | Daiginjo |
| Rice | Yuinoka |
| Rice (kakemai) | Yuinoka |
| Rice-Polishing Ratio | 40% |
| Yeast | M310 |
| Sake Meter Value | +3 |
| Acidity | 1.3 |
| Amino Acids Level | - |
| Alcohol by Volume | 16-17% |
| Aged | - |
| Introduced in | |
| Brewery Location | Iwate Prefecture |
| Brewery Head | Junji Matsumori |



| | | | | |
|--------------|-------------------|-----------------|------------|------------------|
| 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 |
| White Fish |

| |
|---|
| Tasting Notes |
| Made with local Yuinoka rice milled down to 45%, lending the sake a delicate floral aroma and an exceptionally clean taste. Dry, juicy and full of umami. |