

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

<b>Brewery</b>	KIKUSUI SAKE CO.,LTD.
<b>Founded</b>	1881
<b>Profile</b>	With 130 years of history on their shoulders, the Kikusui Sake Company of Niigata prefecture built themselves up from the bottom. The name "Kikusui" is a reference to a Noh theatre play, wherein the dew (Sui) from the petals of chrysanthemums (Kiku) grant eternal life. In 2004 they established the Kikusui Sake Research Institute in an effort to both raise the bar on the quality of their offerings and wrestle with concepts such as enjoyment of sake, and sake culture. They are proud to produce "Funaguchi" - Japan's first commercially available Nama (unpasteurized) sake.

<b>Product Name</b>	SAKAMAI KIKUSUI GENSHU JD
---------------------	---------------------------

<b>Item Number</b>	9621
<b>Case Contents</b>	6 bottle
<b>Size</b>	720ml
<b>Class</b>	Junmai Daiginjo
<b>Rice</b>	Sakamai Kikusui
<b>Rice (kakemai)</b>	Sakamai Kikusui
<b>Rice-Polishing Ratio</b>	40%
<b>Yeast</b>	Association 1901
<b>Sake Meter Value</b>	+3
<b>Acidity</b>	1.3
<b>Amino Acids Level</b>	
<b>Alcohol by Volume</b>	17%
<b>Aged</b>	6 months
<b>Introduced in</b>	2016
<b>Brewery Location</b>	Niigata prefecture
<b>Brewery Head</b>	Ito Jun



<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>
◎			x

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

<b>Food Pairings</b>
Slightly fatty white fish

<b>Tasting Notes</b>
A refreshing aroma that resembles apples and solid flavor characteristic of genshu.

<b>Awards</b>
SAKE COMPETITION 2017 JUNMAI DAIGINJO DIVISION SILVER