

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

<b>Brewery</b>	Amabuki Shuzo Co. LTD.
<b>Founded</b>	1688
<b>Profile</b>	Established 1688 in the northern Kyushu region, Amabuki Brewery has been producing sake earnestly for over 325 years. They make use of locally harvested Saga rice and underground water and to create unique, high grade sake. Their specialty - a new style of using flower yeasts - is a combination of their skill, creativity and hard work, and led to new level in sake. Enriching your most relaxing times with the elegant and unique fragrances and flavors in their brews has been their ultimate duty for generations.

<b>Product Name</b>	Amabuki Daiginjo
---------------------	------------------

<b>Item Number</b>	3965
<b>Case Contents</b>	12 bottles
<b>Size</b>	720ml
<b>Class</b>	Daiginjo
<b>Rice</b>	Yamada Nishiki
<b>Rice (kakemai)</b>	Yamada Nishiki
<b>Rice-Polishing Ratio</b>	40%
<b>Yeast</b>	Abelia Flower Yeast
<b>Sake Meter Value</b>	+5
<b>Acidity</b>	1.1
<b>Amino Acids Level</b>	0.9
<b>Alcohol by Volume</b>	16%
<b>Aged</b>	1 Year
<b>Introduced in</b>	2010
<b>Brewery Location</b>	Saga
<b>Brewery Head</b>	Kishita Daisuke



<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>
Beats and other Vegetables with acidity, Fresh Carpaccio or Salads with Fruits, Prosciutto, Beef Tartare and other meat appetizers.

<b>Tasting Notes</b>
This elegant daiginjo is made from a very special strain of special sake rice; Yamada Nishiki grown by farmers who have been working at it for five generations. Additionally, the yeast used is made from the bell-like Abelia flower, giving Amabuki Daiginjo its lush and glossy taste and fine, restrained aroma. You'll taste melon on the palate as you appreciate the quality of this delicious sake.