

Mutual Trading, Inc.
Japanese Sake Spec Sheet

Brewery	Amabuki Shuzo
Founded	1688
Profile	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.

Product Name	Amabuki Ichigo Junmai Ginjo
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Item Number	3950
Case Contents	30 cups
Size	180ml
Class	Junmai Ginjo
Rice	Omachi
Rice (kakemai)	Omachi
Rice-Polishing Ratio	55%
Yeast	Strawberry Yeast
Sake Meter Value	+1
Acidity	1.8
Amino Acids Level	0.8
Alcohol by Volume	16%
Aged	Less than 1 Year
Introduced in	2017
Brewery Location	Saga
Brewery Head	Kishita Daisuke



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	
Fig Prosciutto, Spanish Sauces, Wagyu or Otoro Carpaccio, Lamb and Goat Dishes	

Tasting Notes	
<p>Strawberry flower sake yeast is used to give this sake a uniquely complex and layered fruitiness that is indeed reminiscent of lush fruits and flowers. An succulent bottle loaded with new and interesting flavors.</p> <p>The completely pasteurized cup version of this sake offers another interpretation of the immensely popular Amabuki Ichigo. Though it maintains the plush mouthfeel and rich body, the flavor is more immediately and noticeably dry, leading to an entirely different experience.</p>	