

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 Yamahai Omachi Junmai
---------------------	-------------------------------

Item Number	3968
Case Contents	12 bottles
Size	720ml
Class	Junmai, Yamahai
Rice	Omachi
Rice (kakemai)	Omachi
Rice-Polishing Ratio	65%
Yeast	Marigold Yeast
Sake Meter Value	+4
Acidity	1.6
Amino Acids Level	1.5
Alcohol by Volume	15%
Aged	2 Years
Introduced in	2007
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
Charcoal Grilled Chicken, Porcino and other very fragrant Mushrooms

Tasting Notes
The true expressions of the marigold flower are noticeable both on the palate and nose of this sake, and are amplified by the Yamahai-jikomi brewing method's signature funky style. Excellent chilled, but the personality of Omachi rice and Yamahai-jikomi really shine when served gently warmed.