

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

<b>Brewery</b>	Asahi Brewery
<b>Founded</b>	1830
<b>Profile</b>	Established in 1830 with the motto of "quality first". Brewing sake is making rice. Not only do they focus on obtaining high quality sake rice, they dedicate time and effort in their labs to increase said rice's quality. Their efforts do not stop there however - in order to help sustain the environment, they implement the ISO14000 system of environmental sustainability, and also participate in various activities to preserve their natural surroundings. Additionally, they hold tea ceremonies, concerts, and cultural events for the local community. The goal is to make a fun, sustainable, and ultimately enjoyable environment with sake.

<b>Product Name</b>	Esshu Sakura Biyori
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<b>Item Number</b>	4855
<b>Case Contents</b>	12 bottles
<b>Size</b>	720ml
<b>Class</b>	Ginjo
<b>Rice</b>	Senshuraku
<b>Rice (kakemai)</b>	
<b>Rice-Polishing Ratio</b>	55%
<b>Yeast</b>	Classified
<b>Sake Meter Value</b>	+1
<b>Acidity</b>	0.9
<b>Amino Acids Level</b>	Classified
<b>Alcohol by Volume</b>	13%
<b>Aged</b>	
<b>Introduced in</b>	
<b>Brewery Location</b>	Niigata
<b>Brewery Head</b>	Anzawa Yoshihiko



<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>	
Hirame Carpaccio, Spring Rolls	

<b>Tasting Notes</b>	
A Ginjo Sake with light and comforting sweetness and a refined fragrance. Spring release only in limited quantities. Notes of sakura and light mint. Extremely refreshing, and perfect to celebrate the passing of the seasons.	