

Mutual Trading, Inc. Japanese Sake Spec Sheet

Brewery	NANBU BIJIN CO.,LTD.
Founded	1902
Profile	The company was founded in 1902, but the name "Nanbu Bijin" was introduced in 1951 by the late head of the Ninohe tax office, Tadashi Ito, and the late Kuji, the former chairman of our company. Ninohe City in Iwate Prefecture has long been referred to as the country of the south because of the desire to "make beautiful and beautiful sake" in a situation where sweet sake with a low rice polishing ratio and a lot of unpleasant taste is the mainstream nationwide. It is a land blessed with wonderful nature, climate and abundant water, and it was named "Nanbu Bijin" from the southern part of the place name and the clean and beautiful sake quality image.

Product Name	Nanbu Bijin Daiginjo 10 aged years
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Item Number	1976
Case Contents	6 bottles / case
Size	720ml
Class	Daiginjo
Rice	Yamada Nishiki
Rice (kakemai)	Yamada Nishiki
Water	Underground Water Med Hard
Rice-Polishing Ratio	35%
Yeast	Private
Sake Meter Value	Private
Acidity	Private
Amino Acids Level	Private
Alcohol by Volume	17%
Aged	10yrs Brewery Temp
Introduced in	
Brewery Location	Iwate
Brewery Head	Hajime Yamaguchi

Photo



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	
Pamesan, pate, soy sauce.	

Tasting Notes	
You can feel the rich and deep taste unique to matured sake in the oiliness, the gorgeous scent of Nanbu Bijin, and the sweetness of rice. Chilled to room temperature, this sake has a deep, complex and exquisite taste.	