

Mutual Trading, Inc.
Japanese Sake Spec Sheet

Brewery	Iinuma Honke - Kinoene Masamune
Founded	1688~1703
Profile	They have been making sake in Chiba prefecture for 300 years, combining tradition and art with technology. Kinoene Masamune participates in the community as well by contributing to tourism, and develops & sells confections and sake-related goods to enrich local culture and commerce.

Product Name	Kinoene Junmai Ginjo
---------------------	----------------------

Item Number	3940
Case Contents	12 bottles
Size	720ml
Class	Junmai Ginjo
Rice	Gohyakumangoku
Rice (kakemai)	Yamadanishiki
Rice-Polishing Ratio	55%
Yeast	#1801
Sake Meter Value	±0
Acidity	1.5
Amino Acids Level	1.2
Alcohol by Volume	15%
Aged	N/A
Introduced in	2015
Brewery Location	Chiba Prefecture
Brewery Head	Koichi Kawaguchi



SWEET	SEMI-SWEET	SEMI-DRY	DRY	EXTRA-DRY
	○			

FRAGRANT	LIGHT	AGED	RICH
○			

COLD	ROOM TEMP	BODY TEMP	WARM
◎	○		x

APERITIF	APPETIZER	MAIN DISH	DIGESTIF
	○		

Food Pairings
Sea Bream Carpaccio, Seafood Gratin, Cream Chowders, Yakitori, Boiled Peanuts

Tasting Notes
An elegant aroma and roundness of flavor are the main characteristics of this soft and delicate Junmai Ginjo.

Awards
Zenkoku Nihonshu Kanpyo-kai 2011 Gold Medal, 2012 • 2014 Silver Medal