

## Mutual Trading, Inc. Japanese Sake Spec Sheet

<b>Brewery</b>	Inaba Shuzo
<b>Founded</b>	1867
<b>Profile</b>	<p>Since the close of the Edo period, approximately 150 years ago, Inaba Shuzo has used their pristine underground well water to produce their sake.</p> <p>Inaba Shuzo's sake brewing philosophy is to make everything the best quality possible - even everyday, ordinary sake. In order to accomplish this, grounded by painstaking data-keeping, everything from the rice soaking to fermentation, koji rice making and pressing is accomplished with finesse by experience kurabito (brewery workers) without the use of machinery.</p> <p>The two brand lines of sake Minanogawa and Inaba were named in honor of the Minanogawa River and 6th generation Toji (brew master/brewery head) Inaba Nobuko, and have been well-received both in Japan and overseas. They do not submit their sake to contests, as they brew sake only to inspire their customers.</p>

<b>Product Name</b>	Minanogawa Junmai Ginjo
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<b>Item Number</b>	8146
<b>Case Contents</b>	12 bottles
<b>Size</b>	720ml
<b>Class</b>	Junmai Ginjo
<b>Rice</b>	Hitachi Nishiki
<b>Rice (kakemai)</b>	Hitachi Nishiki
<b>Rice-Polishing Ratio</b>	55%
<b>Yeast</b>	In-House Yeast
<b>Sake Meter Value</b>	+3
<b>Acidity</b>	1.6
<b>Amino Acids Level</b>	1
<b>Alcohol by Volume</b>	15%
<b>Aged</b>	
<b>Introduced in</b>	2000
<b>Brewery Location</b>	Ibaraki
<b>Brewery Head</b>	Inaba Nobuko



<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>
Pairs easily with nearly anything, but goes especially well with fish dishes and seafood

<b>Tasting Notes</b>
This hearty and bold sake has a refreshing, fruit-like sweetness and a fine lingering finish. As the temperature rises gradually, the firm flavor opens even further, allowing one to feel the quality of the rice and water on one's palate.