

Mutual Trading, Inc. Japanese Sake Spec Sheet

Brewery	Inaba Shuzo
Founded	1867
Profile	<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>

Product Name	Stella Junmai Daiginjo
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Item Number	8145
Case Contents	12 bottles
Size	720ml
Class	Junmai Daiginjo
Rice	Yamada Nishiki
Rice (kakemai)	Yamada Nishiki
Rice-Polishing Ratio	50% (kakemai: 40%)
Yeast	In-House Yeast
Sake Meter Value	+1
Acidity	1.3
Amino Acids Level	0.8
Alcohol by Volume	16%
Aged	1 year (at -2°C)
Introduced in	2000
Brewery Location	Ibaraki
Brewery Head	Inaba Nobuko



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
Singaporean cuisine, Spanish cuisine, oysters on the half-shell, steamers with garlic butter sauce, crawfish, venison, duck

Tasting Notes
This sake has a vivid fruity aroma, and as the temperature rises, the mellow umami drawn out from the rice's core can be enjoyed. Has a little sweetness at the front, but because of the quick, clean finish this sake can pair beautifully with Western cuisine.