

Mutual Trading, Inc.
Japanese Sake Spec Sheet

Brewery	Izumibashi
Founded	1984
Profile	Believing that good sake is made with good rice, Izumibashi is one of the few breweries in Japan that polish AND grow their own sake-rice with their own hands. The name Izumibashi comes from the Izumi river which used to irrigate their fields, and Hashi their family name - together Izumibashi means Izumi Bridge.

Product Name	Izumibashi Rakufumai Kimoto Junmai Daiginjo
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Item Number	69605
Case Contents	6 bottles
Size	720ml
Class	Junmai Daiginjo
Rice	Rakufumai
Rice (kakemai)	Rakufumai
Rice-Polishing Ratio	35%
Yeast	#1801
Sake Meter Value	0
Acidity	1.5
Amino Acids Level	
Alcohol by Volume	16%
Aged	
Introduced in	2019
Brewery Location	Kanagawa
Brewery Head	Hashiba Yuuichi



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

FRAGRANT	LIGHT	AGED	RICH
○			○

COLD	ROOM TEMP	BODY TEMP	WARM
◎	X	X	X

APERITIF	APPETIZER	MAIN DISH	DIGESTIF
			○

Food Pairings
Fruits and nuts, white fleshed fish

Tasting Notes
This luxurious junmai daiginjo is ready for an evening of elegance! Rich aromas of ripe apple and melon envelop the senses, with whispers of anise and coconut milk. Juicy fruit and rice flavors dance on the palate dressed in a unforgettable silky smoothness. Made using the unique and rare Rakufumai sake rice polished to 35% paired with traditional kimoto production methods create a brew of the highest caliber.