

**New York Mutual Trading, Inc.
Japanese Sake Spec Sheet**

Brewery	Katsuyama Supreme Sake Co.,Ltd
Founded	1688
Profile	Established in 1688, Katsuyama is a sake brewery with traditions lasting well over three century. They were established to brew the upscale sake enjoyed exclusively by the feudal lords of the Sendai domain, where was founded by Japan's Most famous samurai & military commander Date Masamune. To this day, Katsuyama carries on he reputation and tradition of its origins as a brewery for the lords.

Product Name	Katsuyama Junmai Daiginjo "Gen"
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Item Number	19251
Case Contents	6
Size	500ml
Class	Junmai Daiginjo
Rice	Yamada Nishiki
Rice (kakemai)	Yamada Nishiki
Rice-Polishing Ratio	50%
Yeast	Kyokai Kobo
Sake Meter Value	-76
Acidity	2.8
Amino Acids Level	3
Alcohol by Volume	15%
Aged	About 2 Year
Introduced in	2009
Brewery Location	Miyagi
Brewery Head	Mitsuaki Goto



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
Blue Cheese, Cream Cheese Gnocchi, Foies Gras Terrine

Tasting Notes
A sake reminiscent of pourriture noble (noble rot) wines like Sauternes, Gen is best enjoyed in the same situations as such wines. It works as a dessert wine or after-dinner drink, while showing good affinity with foods such as sautéed foie gras, meat dishes with lightly sweet sauces made using Madeira, Marsala, or Port wine, with blue cheeses like Roquefort and Gorgonzola, or with gnocchi or pasta topped with blue cheese sauces. Drink it with ice or well chilled in a wine cooler. The name Gen means "original" or "foundation," reflecting the Genroku era, when both Katsuyama sake brewery and this style of sake were born.

Awards
N/A