Mutual Trading, Inc. Japanese Sake Spec Sheet

Brewery:	Kiku-Masamune Sake
Founded:	1659
Profile:	Established over 350 years ago, Kiku-Masamune takes their status as a representative brand of Authentic Dry Sake very seriously, and their mission is clear. As stated in their famous 1983 commercial, "As your eyes fall upon good food, you begin to crave Kiku-Masa. As the dryness of Kiku-Masa hits your tongue, you begin to crave good food". Their history is steeped in the image of Dry Sake one enjoys with a meal, and to that end Kiku- Masamune utilizes their multiple facilities across Japan to create the ideal sake that one will never tire of drinking.

Product Name: Kiku Masamune Silver Sparkling Shiboritate

Item Number10631Case Contents24 metal bottlesSize270mlClassRiceRiceJapanese RiceRice (kakemai)Rice-Polishing RatioRice-Polishing Ratio73%YeastOriginal HA14Sake Meter Value+3.0Acidity0.7Amino Acids Level1.0Alcohol by Volume11%AgedIntroduced inBrewery LocationHyogoFactory HeadNakajima Makoto			
Size270mlClassJapanese RiceRiceJapanese RiceRice (kakemai)Rice-Polishing RatioRice-Polishing Ratio73%YeastOriginal HA14Sake Meter Value+3.0Acidity0.7Amino Acids Level1.0Alcohol by Volume11%AgedIntroduced inBrewery LocationHyogo	Item Number	10631	
ClassJapanese RiceRiceJapanese RiceRice-Polishing Ratio73%YeastOriginal HA14Sake Meter Value+3.0Acidity0.7Amino Acids Level1.0Alcohol by Volume11%AgedIntroduced inBrewery LocationHyogo	Case Contents	24 metal bottles	
RiceJapanese RiceRice (kakemai)Rice-Polishing Ratio73%YeastOriginal HA14Sake Meter Value+3.0Acidity0.7Amino Acids Level1.0Alcohol by Volume11%AgedIntroduced inBrewery LocationHyogo	Size	270ml	
Rice (kakemai)Rice-Polishing Ratio73%YeastOriginal HA14Sake Meter Value+3.0Acidity0.7Amino Acids Level1.0Alcohol by Volume11%AgedIntroduced inBrewery LocationHyogo	Class		
Rice-Polishing Ratio73%YeastOriginal HA14Sake Meter Value+3.0Acidity0.7Amino Acids Level1.0Alcohol by Volume11%AgedIntroduced inBrewery LocationHyogo	Rice	Japanese Rice	
YeastOriginal HA14Sake Meter Value+3.0Acidity0.7Amino Acids Level1.0Alcohol by Volume11%Aged11%Introduced in2019Brewery LocationHyogo	Rice (kakemai)		
Sake Meter Value+3.0Acidity0.7Amino Acids Level1.0Alcohol by Volume11%Aged11%Introduced in2019Brewery LocationHyogo	Rice-Polishing Ratio	73%	
Acidity 0.7 Amino Acids Level 1.0 Alcohol by Volume 11% Aged 1 Introduced in 2019 Brewery Location Hyogo	Yeast	Original HA14	
Amino Acids Level 1.0 Alcohol by Volume 11% Aged 11% Introduced in 2019 Brewery Location Hyogo	Sake Meter Value	+3.0	
Alcohol by Volume 11% Aged 11% Introduced in 2019 Brewery Location Hyogo	Acidity	0.7	
Aged 2019 Brewery Location Hyogo	Amino Acids Level	1.0	
Introduced in2019Brewery LocationHyogo	Alcohol by Volume	11%	
Brewery Location Hyogo	Aged		
· · · ·	Introduced in	2019	
Factory Head Nakajima Makoto	Brewery Location	Нуодо	
	Factory Head	Nakajima Makoto	



SWEET	SEMI-SWEET	SEMI-DRY	DRY	EXTRA-DRY
		0		

FRAGRANT	LIGHT	AGED	RICH
	0		

COLD	ROOM TEMP	BODY TEMP	WARM

APERITIF	APPETIZER	MAIN DISH	DIGESTIF
0	0	0	

Food Pairings

Pizza, Barbequed Meats and Vegetables, Asado, Fried Chicken

Tasting Notes

Shiboritate (fresh pressed) semi-dry sparkling sake with a lush floral and fruit aroma and flavor, a refreshing character and a crisp fruity finish. Very light and easy to drink - recommended to pair with a relaxing weekend and a football game.