

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

Brewery:	Kikusui Sake Co. LTD.
Founded:	1881
Profile:	With 130 years of history on their shoulders, the Kikusui Sake Company of Niigata prefecture built themselves up from the bottom. The name "Kikusui" is a reference to a Noh theatre play, wherein the dew (Sui) from the petals of chrysanthemums (Kiku) grant eternal life. In 2004 they established the Kikusui Sake Research Institute in an effort to both raise the bar on the quality of their offerings and wrestle with concepts such as enjoyment of sake, and sake culture. They are proud to produce "Funaguchi" - Japan's first commercially available Nama (unpasteurized) sake.

Product Name:	Kikusui Funaguchi Jukusei Nama Genshu
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Item Number	2975
Case Contents	30 cans
Size	200ml
Class	Ginjo, Nama Genshu, Aged
Rice	Gohyakumangoku
Rice (kakemai)	Table Rice
Rice-Polishing Ratio	55%
Yeast	No. 701
Sake Meter Value	-4
Acidity	1.7
Amino Acids Level	
Alcohol by Volume	19%
Aged	1Year
Introduced in	1996
Brewery Location	Niigata
Factory Head	Ito Jun



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

FRAGRANT	LIGHT	AGED	RICH
		○	○

COLD	ROOM TEMP	BODY TEMP	WARM
	○		x

APERITIF	APPETIZER	MAIN DISH	DIGESTIF
		○	○

Food Pairings
Richly Seasoned Foods, such as Unagi Kabayaki and Braised Pork

Tasting Notes
<p>Tempted by the irresistible notion that their flagship canned "Funaguchi" sake would be delicious if aged, Kikusui's development team pooled their efforts and created this Aged Unpasteurized Sake!</p> <p>As time passes in the cold Kikusui cellars, the active enzymes in the sake elevate the already present richness to new levels - the little red can has a hard time holding all the flavor in! Boasting 19% ABV, gorgeous floral aromatics, strong flavor and personality, this full-bodied sake is great at dinnertime or cocktail hour. For fun times and comfortable afternoons.</p>