

**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 Junmai
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Item Number	5904
Case Contents	12 bottles
Size	300ml
Class	70%
Rice	Gohyakumangoku
Rice (kakemai)	Table Rice
Rice-Polishing Ratio	70%
Yeast	Karg 1401
Sake Meter Value	+2
Acidity	1.6
Amino Acids Level	
Alcohol by Volume	15%
Aged	6 months
Introduced in	2006
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
	○		○

APERITIF	APPETIZER	MAIN DISH	DIGESTIF
		○	

Food Pairings
Strongly Flavored Seafood Dishes, Parmesan Cheese

Tasting Notes
Well-rounded, clean and rich (yet avoiding any semblance of heaviness), Kikusui Junmai will nestle itself comfortably in the center of your palate like a cat sleeping in the sun. When the sake is warmed slightly the bouquet becomes bolder, plumper, and the flavors ripple from that snug center down to the tips of your fingers and nose. This sake is Kikusui's best brew to be enjoyed warm.

Awards
85th Midwestern Japan Liquor Taxation Bureau Awards - Award of Excellence (2014) 83rd Midwestern Japan Liquor Taxation Bureau Awards - Award of Excellence (2012)