

**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 Kuramitsu
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Item Number	3779
Case Contents	6 bottles
Size	750ml
Class	Junmai Daiginjo
Rice	Estate Grown Kikusui Rice
Rice (kakemai)	
Rice-Polishing Ratio	23%
Yeast	1901
Sake Meter Value	Not specified
Acidity	Not specified
Amino Acids Level	
Alcohol by Volume	15%
Aged	3 months
Introduced in	2012
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
Caviar, Iberico Ham, Lightly Seasoned Dishes

Tasting Notes
This very special sake uses only the highest quality Uonumasan Koshi Hikari rice, which is considered a Niigata delicacy. It is carefully milled down to an astounding 23% of the original grain size, and is transformed into sake by piecing together every fragment of wisdom and craft Kikusui Sake Company has gathered in the last 130 years. The gorgeous perfume-like Daiginjo aroma cradles your senses as you raise the glass to your lips, and the first sip is an experience in complete and utter refinement. Smooth, clean, and slightly sweet, it begins with an understated sophistication, a note of nostalgia, and then becomes increasingly titillating with each progressive moment as it awakens your mouth, nose and lungs. What is Kikusui Kuramitsu? The taste of triumph.

Awards
IWC 2014 Daiginjo Class Gold Prize