

**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 Organic Junmai Ginjo
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Item Number	1980
Case Contents	12 bottles
Size	300ml
Class	Junmai Ginjo
Rice	Organic Koshihikari
Rice (kakemai)	Organic Koshihikari
Rice-Polishing Ratio	55%
Yeast	No.1901/Karg 901
Sake Meter Value	+2
Acidity	1.4
Amino Acids Level	
Alcohol by Volume	15%
Aged	6 months
Introduced in	2009
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
Fresh Seafood, Roasted Vegetables

Tasting Notes
Kikusui Organic Junmai Ginjo, inspected and certified by the infamously harsh scrutiny of the National Organic Program, carries itself with a quiet dryness and a respectful disposition. The front of the nose is reminiscent of ripened bananas, blending well with an understated honeydew flavor on the palate. Enjoyable chilled, and a pleasure to pair with light fare, as the quiet and amiable personality of this sake will not hinder the seasoning of your meal.