

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 Sparkling Nama Genshu
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Item Number	10313
Case Contents	24 bottles
Size	270ml
Class	Futsushu, Nama Genshu
Rice	Gohyakumangoku
Rice (kakemai)	Table Rice
Rice-Polishing Ratio	70%
Yeast	No.701
Sake Meter Value	-3
Acidity	1.8
Amino Acids Level	
Alcohol by Volume	19%
Aged	
Introduced in	2019
Brewery Location	Niigata
Brewery 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
Prosciutto and ham dishes, Hard to semi-hard Cheese such as Gouda, Cheddar and Parmesan, Memphis style BBQ

Tasting Notes
An extra-rich genshu (undiluted) sparkling sake, with powerfully refreshing Funaguchi flavor. Big playful bubbles meet bring funaguchi's classic fruity aromas and juicy flavors to a brand-new level accompanied by refreshing carbonation. Enjoy this special sake by itself or alongside a meal in a champagne glass, on the rocks, and even mixed with fruits in a cocktail.

