

Mutual Trading, Inc.
Japanese Sake Spec Sheet

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| Brewery | Imanishi Shuzo Co., LTD. |
| Founded | 1660 |
| Profile | Mimurosugi: the place where the god of sake rests. Brewing sake for 360 years in Miwa, Nara. They devote ourselves themselves completely to sake brewing at the home of Omiwa Shrine, the oldest shrine in Japan, which has been worshiped as the "god of sake" and the "ancestral god of brewing" since ancient times. Brewed with underground Mt Miwa water, the same water used to grow the rice in the local area's contracted farms. They feel proud and happy to be able to brew in this rare sacred place, and will continue to express Miwa in their brewing. |

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| Product Name | Mimurosugi Kioke Bodaimoto |
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| Item Number | 10609 |
| Case Contents | 12 bottles |
| Size | 720ml |
| Class | N/A |
| Rice | Yamada Nishiki |
| Rice (kakemai) | Yamada Nishiki |
| Water | Subterranean Mt. Miwa |
| Rice-Polishing Ratio | N/A |
| Yeast | N/A |
| Sake Meter Value | N/A |
| Acidity | N/A |
| Amino Acids Level | N/A |
| Alcohol by Volume | 14% |
| Aged | 1 Year |
| Introduced in | 2020 |
| Brewery Location | Nara |
| Brewery Head | Eiji Sawada |



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

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|-----------------|--------------|-------------|-------------|
| FRAGRANT | LIGHT | AGED | RICH |
| ○ | | | ○ |

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|-------------|------------------|------------------|-------------|
| COLD | ROOM TEMP | BODY TEMP | WARM |
| | ○ | | |

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|-----------------|------------------|------------------|-----------------|
| APERITIF | APPETIZER | MAIN DISH | DIGESTIF |
| | | ◎ | |

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| Food Pairings |
| Meat Dishes, Fatty Fish such as Fatty Tuna, Chinese Cuisine, Italian Cuisine |

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| Tasting Notes |
| Imanishi Brewery's philosophy is "pure and correct sake brewing". Miwa, where the god of sake resides, is therefore a seemingly contradictory element; a transparent and smooth taste that results from a pursuit of perfection, a powerful and mouth-filling flavor derived from use of soyashi water - unique to the Nara region's historical Bodai-moto method - and a complex taste and aroma created by microorganisms that live inside Kioke wooden tanks. The power these unique elements creates an exquisite harmony. Because of the brewing work is done entirely by hand and makes use of wild fermentation, "Mimurosugi Kioke Bodaimoto" has a different personality for each year, reflecting each moment's brewing conditions and each individual Kioke. A once in a lifetime experience, every year, every barrel is different. |