

**New York Mutual Trading, Inc.
Japanese Sake Spec Sheet**

Brewery	Miyozakura Shuzo
Founded	1893
Profile	The five petals of the Sakura Flower represent the elements of flavor (sweet, sour, salty, bitter and astringent). Miyozakura strives to create balance of these flavors with the strength of their own hands and top quality ingredients. With a respect and thankfulness their natural environment, the path to their goal of making the ultimate sake is still clouded.

Product Name	Miyozakura Junmai Daiginjo
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Item Number	1986
Case Contents	6 bottles
Size	720ml
Class	Junmai Daiginjo
Rice	Yamada Nishiki
Rice (kakemai)	Yamada Nishiki
Rice-Polishing Ratio	Less than 50%
Yeast	901
Sake Meter Value	+2.0
Acidity	1.6
Amino Acids Level	N/A
Alcohol by Volume	16%
Aged	Within 1 Year
Introduced in	2014
Brewery Location	Gifu Prefecture
Brewery Head	Hiroaki Sakou



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

FRAGRANT	LIGHT	AGED	RICH
○			

COLD	ROOM TEMP	BODY TEMP	WARM
◎	○	X	X

APERITIF	APPETIZER	MAIN DISH	DIGESTIF
○	○	○	

Food Pairings
White Fish Carpaccio, Marinated Seafood, Cream Cheese

Tasting Notes
Elegant Ginjo aroma is reminiscent of freshly sliced apples. Fine and creamy with a hint of bitterness in the middle. The finish is clean and pleasant. Use a wine glass to enjoy this sake.

Awards
Los Angeles International Wine & Spirits Competition Japan New Sake Competition Good in Wine Glass Competition