

Mutual Trading, Inc. Japanese Sake Spec Sheet

Brewery	Muromachi Brewery
Founded	1688
Profile	Muromachi Shuzo uses the only pure strain of Sake Rice in Japan, the rare & difficult to cultivate Omachi rice, as well as some of the best water in Japan, "Omachi Spring Mineral Water". They believe in unique high quality sake. The brewery has worldwide renown and recognition in various competitions.

Product Name	Muromachi Jidai Kiwami Daiginjo
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Item Number	7070
Case Contents	8 bottles
Size	720ml
Class	Daiginjo
Rice	Omachi
Rice (kakemai)	Omachi
Rice-Polishing Ratio	40%
Yeast	1801, Muromachi Kobo
Sake Meter Value	+5
Acidity	1.3
Amino Acids Level	1
Alcohol by Volume	17%~18%
Aged	1 Year
Introduced in	1989
Brewery Location	Okayama Prefecture
Brewery Head	Osamu Morinaka



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
Ikura and Uni Dishes, Foie Gras, White fish Mousse, Steamed Scallops, Smoke Cheese, Smoked Salmon, Grilled Sweetfish, Grilled Branzino

Tasting Notes
Using the rare Omachi rice, and the Omachi no Hiyamizu water, Muromachi would like to present their Junmai Daiginjo Genshu (undiluted). Has a fruity, floral aroma and deep umami.

Awards
Monde Selection 40, 43, 44, 46, 47, 48, 49, 50, 51, 52 (2014), Has been receiving awards in the grand Prix for the last 15 years IWSC International World Champion LA International Competition - Highest Gold Award