

Mutual Trading, Inc.
Japanese Sake Spec Sheet

Brewery	Nanbu Bijin
Founded	1902
Profile	The brewery was established in 1902, and the Nanbu Bijin brand name came to be in 1951. The Iwate area used to be called Nanbu (South), and is a place rich with nature, abundant water and fertile soil. In Japan, most breweries of the time made quite rough, inelegant, sweet sake, but this brewery wanted to make clean & beautiful sake like a fair southern maiden. Hence, the name Nanbu Bijin, or Southern Beauty.

Product Name	Nanbu Bijin Junmai Ginjo
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Item Number	10736
Case Contents	12 bottles
Size	720ml
Class	Junmai Ginjo
Rice	Ginotome
Rice (kakemai)	Miyamanishiki
Water	Basenkyou Subsoil Water (Fukuryusui)
Rice-Polishing Ratio	55%
Yeast	1901, M310
Sake Meter Value	+1.0
Acidity	1.3
Amino Acids Level	N/A
Alcohol by Volume	15%
Introduced in	2019
Brewery Location	Iwate Prefecture
Brewery Head	Junji Matsumori



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
Sashimi, Sardines, Rich Fish (fishy or fatty), Pork, Motsuni, Stewed Tomatoes, Rosemary, Leafy Vegetables, Root Vegetables, Fruit Salad, Fruit Sauces.

Tasting Notes
Aromas of fresh citrus, ripe fruits, medicinal herbs, and charming florals transport you to a Farmer's Market. This sake carries a velvety texture alongside the gentle sweetness and umami of rice. Hints of green, herbaceous, and peppery notes peek out on the palate. The sharp, clean finish and savory notes make this sake extremely compatible with food pairings! From fruits to fish, this sake will be your go-to for meals.