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 Daiginjo

Item Number	9589
Case Contents	6 bottles
Size	1800ml
Class	Daiginjo
Rice	Ginotome
Rice (kakemai)	Ginotome
Rice-Polishing Ratio	40%
Yeast	M310
Sake Meter Value	+3
Acidity	1.3
Amino Acids Level	-
Alcohol by Volume	16-17%
Aged	-
Introduced in	
Brewery Location	Iwate Prefecture
Brewery Head	Junji Matsumori

Photo

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

White Fish

Tasting Notes

Made with local Ginotome rice milled down to 45%, lending the sake a delicate floral aroma and an exceptionally clean taste. Dry, juicy and full of umami.