

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 No-Sugar-Added Umeshu
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Item Number	4126
Case Contents	12 bottles
Size	720ml
Base	All Koji Sake
Ingredient	Ume
Ingredient Origin	Kishu, Wakayama Prefecture
Alcohol by Volume	9-10%
Aged	-
Introduced in	2010
Brewery Location	Iwate
Brewery Head	Makoto Tamura



SWEET	SEMI-SWEET	SEMI-DRY	DRY
	○		

FRAGRANT	LIGHT	AGED	RICH
	○		

APERITIF	APPETIZER	MAIN DISH	DIGESTIF
○			○

Food Pairings
Cheese, California Roll, Confit

Tasting Notes
Typical Umeshu (plum sake) has loads of sugar added to offset the extreme tartness of the plums (on average 1.8L of white liquor = 1kg sugar), however Nanbu Bijin Umeshu infuses only Ume plums into their one-of-a-kind "all koji" Junmai Sake. Sugar is not needed, since plums and koji rice are naturally sweet. This sake is easy to drink, has an attractive rose pour and high acidity, and pairs well with any meal.