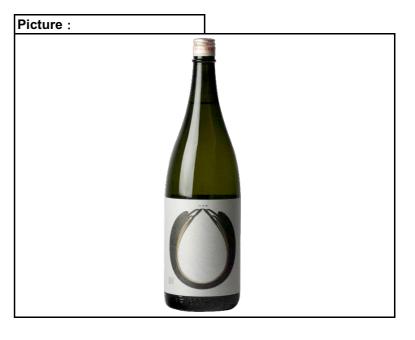
New York Mutual Trading, Inc. Japanese Sake Spec Sheet

Brewery	Nanbu Bijin
Founded	1902
	The brewery was established in 1902, and the Nanbu Bijin brand name came to be in 1951. The lwate 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 Shinpaku Junmai Daiginjo

Item Number	8118
Case Contents	6 bottles
Size	1800ml
Class	Junmai Daiginjo
Rice	Yamadanishiki
Rice (kakemai)	Yamadanishiki
Rice-Polishing Ratio	50%
Yeast	M310
Sake Meter Value	+2
Acidity	1.6
Amino Acids Level	-
Alcohol by Volume	16-17%
Aged	-
Introduced in	
Brewery Location	Iwate Prefecture
Brewery Head	Junji Matsumori



SWEET	SEMI-SWEET	SEMI-DRY	DRY	EXTRA-DRY
	0			

FRAGRANT	LIGHT	AGED	RICH
0			

COLD	ROOM TEMP	BODY TEMP	WARM
Ø	0		

APERITIF	APPETIZER	MAIN DISH	DIGESTIF
	0	0	

Food Pairings

White Fish Sashimi, Grilled Fish, Soup with Dashi, Nabe hotpot

Tasting Notes

Made from 100% Yamada Nishiki rice, the label was designed to evoke the image of a single grain of this pure white Sakamai (sake rice). Has an elegant ginjo aroma, an a pillowy mouthfeel. Splendidly balanced.