

**New York Mutual Trading, Inc.  
Japanese Sake Spec Sheet**

<b>Brewery</b>	Nanbu Bijin
<b>Founded</b>	1902
<b>Profile</b>	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.

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



<b>SWEET</b>	<b>SEMI-SWEET</b>	<b>SEMI-DRY</b>	<b>DRY</b>	<b>EXTRA-DRY</b>
	○			

<b>FRAGRANT</b>	<b>LIGHT</b>	<b>AGED</b>	<b>RICH</b>
○			

<b>COLD</b>	<b>ROOM TEMP</b>	<b>BODY TEMP</b>	<b>WARM</b>
◎	○		

<b>APERITIF</b>	<b>APPETIZER</b>	<b>MAIN DISH</b>	<b>DIGESTIF</b>
	○	○	

<b>Food Pairings</b>
White Fish Sashimi, Grilled Fish, Soup with Dashi, Nabe hotpot

<b>Tasting Notes</b>
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.