

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 Shinpaku Junmai Daiginjo
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Item Number	5119
Case Contents	12 bottles
Size	720ml
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
	○			

FRAGRANT	LIGHT	AGED	RICH
○			

COLD	ROOM TEMP	BODY TEMP	WARM
◎	○		

APERITIF	APPETIZER	MAIN DISH	DIGESTIF
	○	○	

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.