

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 Tokubetsu Junmai
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Item Number	8660
Case Contents	6 bottles
Size	1800ml
Class	Tokubetsu Junmai
Rice	Ginotome
Rice (kakemai)	Ginotome
Rice-Polishing Ratio	55%
Yeast	M310
Sake Meter Value	+5
Acidity	1.6
Amino Acids Level	-
Alcohol by Volume	15-16%
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
Sashimi, Steak, Yakitori, Cheese

Tasting Notes
Nanbu Bijin's Signature Brand, which uses locally grown Ginotome rice. Highly aromatic, with fruit and grain notes. Neat, clean, and crafted to pair with a wide range of food, excellent at any temperature.