

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

Brewery:	Niigata Meijo
Founded:	1938
Profile:	Niigata Meijo is located in Ojiya in the central region of Niigata Prefecture 150 miles north of Tokyo. A fertile valley for rice farming surrounded by snow-covered mountains in winter, the environment is ideal for sake production. They have produced sake for over 70 years, and they have received many awards for their characteristically beautiful, smooth, clean and clear sake.

Product Name:	Koshi no Kanchubai "Silver" Junmai
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Item Number	3979
Case Contents	12 bottles
Size	720ml
Class	Junmai
Rice	Niigata Gohyakumangoku
Rice (kakemai)	Niigata Local Rice
Rice-Polishing Ratio	58%
Yeast	No. 9
Sake Meter Value	+4
Acidity	1.6
Amino Acids Level	1.1
Alcohol by Volume	14%
Aged	N/A
Introduced in	N/A
Brewery Location	Niigata
Factory Head	Tadakiyo Hosokawa



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
Yakitori, Tempura, Grilled Fish, Sashimi, Soba, Salty Fried Foods, Popcorn, Sharp Cheddar

Tasting Notes
A classic gohyakumangoku sake by Niigata Meiji that is smooth and quaffable - the Silver-label Junmai is a feat of delicate fruit aromas. This soft, pleasant sake is a major crowd pleaser with hints of banana and citrus beneath a gentle rice flavor. Pairable with both eastern and western dishes, and excellent at every temperature.

Awards
2014 Los Angeles International Wine Competition Gold Medal