

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

<b>Brewery</b>	Noguchi Naohiko Sake Institute Inc.
<b>Founded</b>	2017
<b>Profile</b>	The Noguchi Naohiko Sake Institute is named after one of the most legendary sake brewers in Japan, who is known as “the God of Sake Brewing.” In his eighties and still tirelessly working, Noguchi Naohiko is recognized as a living legend, with a career spanning more than seven decades. Opened in November 2017, the Noguchi Naohiko Sake Institute's goal is to immortalize Master Brewer Noguchi's techniques, mentality, and vision, passing his wisdom on to the next generation of sake brewers who learn from and work with him each day.

<b>Product Name</b>	Noguchi Natsu no Namazake
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<b>Item Number</b>	10587
<b>Case Contents</b>	12 bottles
<b>Size</b>	720ml
<b>Class</b>	
<b>Rice (kojimai)</b>	Gohyakumangoku
<b>Rice Source</b>	Ishikawa, Toyama
<b>Water</b>	Brewery's Well Water
<b>Rice-Polishing Ratio</b>	65%
<b>Yeast</b>	
<b>Sake Meter Value</b>	
<b>Acidity</b>	
<b>Amino Acids Level</b>	
<b>Alcohol by Volume</b>	17%
<b>Aged</b>	1 Year
<b>Introduced in</b>	2020
<b>Brewery Location</b>	Ishikawa Prefecture
<b>Brewery Head</b>	Naohiko Noguchi



<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>
Caprese Salad, Carpaccio, Sweetfish (ayu), Daggertooth Pike Conger (hamo)

<b>Tasting Notes</b>
Crisp, clean, and dry, this seasonal summer sake displays soft and refreshing scents of young citrus, yellow apple, and nuances of melon and banana set the scene of an idyllic summer day. Gently sweet with light umami, rounded soft acidity, and a pleasant bitterness that pairs perfectly with vegetables and dashi-based dishes. Compared to Noguchi Naohiko Sake Institute's other flagship products, the flavor of this sake is mild and light, sporting hints of Asian pear, bitter greens, and green tea.