

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

Brewery	Okuda Shuzoten
Founded	1675
Profile	Okuda Shuzo is the third oldest brewery established in Akita prefecture and exports the smallest amount of sake leaving Akita prefecture (based on 2015 shipment data); this allows them the flexibility and time to develop their skills and painstaking attention to detail which maintain the highest standards of Sake-brewing. Particularly popular are their Junmai Ginjo Genshu and Sake that made with modern, proprietary yeasts.

Product Name	Chiyomidori No. 12 Junmai Daiginjo
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Item Number	9481
Case Contents	12 bottles
Size	720ml
Class	Junmai Daiginjo
Rice	Yamamda Nishiki
Rice (kakemai)	Miyama Nishiki
Rice-Polishing Ratio	50%
Yeast	No. 12
Sake Meter Value	+3
Acidity	1.8
Amino Acids Level	0.8
Alcohol by Volume	16.5%
Aged	
Introduced in	2016
Brewery Location	Akita Prefecture
Brewery Head	Shigenori Okuda



SWEET	SEMI-SWEET	SEMI-DRY	DRY	EXTRA-DRY
			○	

FRAGRANT	LIGHT	AGED	RICH
	○		

COLD	ROOM TEMP	BODY TEMP	WARM
◎	○	◎	x

APERITIF	APPETIZER	MAIN DISH	DIGESTIF
	○	○	

Food Pairings
Bamboo Shoots, Blue Fin, Yellow Fin and Skipjack Tuna, Unagi Rolls, Yakitori with Tare, Iburigakko (smoked pickled radish), Beef, Baniku no tataki

Tasting Notes
Using Sake Yeast Number 12, which was first isolated in the Akita Prefecture Jozo Shikenjo (Brewing Research Center), this sake displays a gentle banana-like aroma and has excellent balance, brightness and freshness. Drinking at Nurukan (aka. "Body Temperature") the aromas embolden and the Sake feels creamier and rounder.