

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 MS3 Junmai Daiginjo
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Item Number	9471
Case Contents	12 bottles
Size	720ml
Class	Junmai Daiginjo
Rice	Yamada Nishiki
Rice (kakemai)	Miyama Nishiki
Rice-Polishing Ratio	50%
Yeast	MS3
Sake Meter Value	+2
Acidity	1.7
Amino Acids Level	0.8
Alcohol by Volume	16.5%
Aged	Less than 1 year
Introduced in	2016
Brewery Location	Akita
Brewery Head	Okuda Shigenori



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
Tarako, ikura, karasumi, uni, seafood hotpot, deer, duck, wild boar, white fish

Tasting Notes
Using sake yeast plucked from the wooden beams of the brewery (dubbed MS3) Okuda Shuzoten crafted this unique Junmai Daiginjo sake. This special yeast helps pull the umami and aromatics into the spotlight. It boasts a gentle nose of freshly cut fruits, and has a light and dry flavor that is impossible to tire of drinking. As an added bonus, while being a Junmai Daiginjo that performs well chilled, Chiyomidori MS3 also lends itself perfectly to gentle warming (up to body temperature).