

Mutual Trading, Inc. Japanese Sake Spec Sheet

Brewery	Ryujin Shuzo
Founded	1597
Profile	Ryujin Shuzo's underground water is very soft and feminine, lending to their brewers the power to draw out the hidden flavors in their rice. Their aim is to create flavorful, mellow, high quality sake that warms the heart upon drinking. They like to combine their traditional skills and methods with the brewer's heart. To this end, they work hard to improve their skills every day to work towards the next challenge, and brew excellent beer in the off season.

Product Name	Ryujin Kakushi Ginjo Namazume
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Item Number	3035
Case Contents	6 bottles
Size	1800ml
Class	Ginjo, Nama, Genshu
Rice	Gohyakumangoku
Rice (kakemai)	Gohyakumangoku
Rice-Polishing Ratio	55%
Yeast	No. 9 + No. 10
Sake Meter Value	-2
Acidity	1.3
Amino Acids Level	1
Alcohol by Volume	16~17%
Aged	N/A
Introduced in	N/A
Brewery Location	Gunma Prefecture
Brewery Head	Hideki Horikoshi



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, Unagi Kabayaki, Yaki Udon, Vinegared Dishes

Tasting Notes
Fresh and fruit-forward with a plush, cream-like mouthfeel. Flavors languish in your mouth with a slow burn that will suddenly fade into nothingness for a beautifully clean finish, calling for a second glass. To be served exclusively in restaurants, so one may truly appreciate the image of versatility and artistry in which Ryujin's Kakushi Ginjo was crafted.