

## Mutual Trading, Inc. Japanese Sake Spec Sheet

<b>Brewery</b>	Ryujin Shuzo
<b>Founded</b>	1597
<b>Profile</b>	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.

<b>Product Name</b>	Ryujin Kakushi Ginjo Namazume
---------------------	-------------------------------

<b>Item Number</b>	1398
<b>Case Contents</b>	12 bottles
<b>Size</b>	720ml
<b>Class</b>	Ginjo, Nama, Genshu
<b>Rice</b>	Gohyakumangoku
<b>Rice (kakemai)</b>	Gohyakumangoku
<b>Rice-Polishing Ratio</b>	55%
<b>Yeast</b>	No. 9 + No. 10
<b>Sake Meter Value</b>	-2
<b>Acidity</b>	1.3
<b>Amino Acids Level</b>	1
<b>Alcohol by Volume</b>	16~17%
<b>Aged</b>	N/A
<b>Introduced in</b>	N/A
<b>Brewery Location</b>	Gunma Prefecture
<b>Brewery Head</b>	Hideki Horikoshi



<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>
Sashimi, Unagi Kabayaki, Yaki Udon, Vinegared Dishes

<b>Tasting Notes</b>
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.