

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	Oze No Yukidoke Junmai Ginjo Omachi
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Item Number	10132
Case Contents	12 bottles
Size	720m
Class	Junmai Ginjo
Rice	Omachi
Rice (kakemai)	Omachi
Rice-Polishing Ratio	55%
Yeast	No. 9
Sake Meter Value	+5
Acidity	1.5
Amino Acids Level	1
Alcohol by Volume	17%
Aged	1 year
Introduced in	2012
Brewery Location	Gunma Prefecture
Brewery Head	Horikoshi Hideki



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
Sushi, Yakitori, Fatty Meat, Fish dishes

Tasting Notes
The rice used in this sake is the grandfather of all sake rice - Omachi. This lends more defined and complex flavor characteristics to the Sake and adds more of an earthy quality. Ryujin's Omachi Junmai Ginjo has a plush umami and a crisp finish. It is an ideal match for many dishes.