

Mutual Trading, Inc.
Japanese Sake Spec Sheet

Brewery	Ryuujin Shuzo
Founded	1597
Profile	Ryuujin 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	Ryuujin Junmai Daiginjo Nama Zume
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Item Number	4592
Case Contents	12
Size	720ml.
Class	Junmai Daiginjo, Nama
Rice	Yamada Nishiki
Rice (kakemai)	Yamada Nishiki
Rice-Polishing Ratio	50%
Yeast	No.10
Sake Meter Value	+1
Acidity	1.4
Amino Acids Level	1
Alcohol by Volume	15~16%
Aged	1 Year
Introduced in	2013
Brewery Location	Gunma
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
Any Japanese Dishes, as an Aperitif

Tasting Notes
This special Nama zume sake has a bright citrus aroma with an elegant sweetness. Enjoy its smooth texture and a clean, sharp after taste. Very limited availability even in Japan.

Awards
N/A