

**New York Mutual Trading, Inc.
Japanese Sake Spec Sheet**

Brewery:	Shirakabegura Brewery
Founded:	2001
Profile:	Utilizing Japan's famous miyamizu water, and carefully selected rice. Shirakabegura combines expert knowledge with cutting edge technology designed to faithfully capture the delicate essence of hands-on brewing techniques, enabling their dedicated brewery staff to bring you sake that accurately reflects their aspirations.

Product Name:	Shirakabegura Junmai Daiginjo
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Item Number	10266
Case Contents	12 bottles
Size	300ml
Class	Junmai Daiginjo
Rice	Yamadanishiki
Rice (kakemai)	Yamadanishiki
Rice-Polishing Ratio	45%
Yeast	Non-disclosed
Sake Meter Value	±0
Acidity	1.5
Amino Acids Level	1
Alcohol by Volume	15-16%
Aged	-
Introduced in	2017
Brewery Location	Hyogo(Nada)
Factory Head	Kyoto



SWEET	SEMI-SWEET	SEMI-DRY	DRY	EXTRA-DRY
		0		

FRAGRANT	LIGHT	AGED	RICH
			0

COLD	ROOM TEMP	BODY TEMP	WARM
0	0	0	0

APERITIF	APPETIZER	MAIN DISH	DIGESTIF
	0		

Food Pairings
Served chilled: Lightly flavored foods like steamed fish, poached chicken breast, scallops and mushroom quiche Served warm: Robustly flavors like sea urchin, salmon (raw or poached), eel and mild soondubu (korean tofu soup)

Tasting Notes
It has a full-bodied palate with a hint of sweetness and a smooth, velvety mouthfeel. On the nose the sake gives off subtle aromas of pear, melon, banana and petrichor aromas, but the sake will hint at flavors of vanilla, melon, banana and white mushroom, enhanced by a hint of sweetness. When warmed, smoothness and a strong umami profile are heightened, savory notes of rice, cream of wheat and ripe banana emerge.

Awards
The U.S. National Sake Appraisal in 2017 Gold Award