

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

<b>Brewery:</b>	Shirakabegura Brewery
<b>Founded:</b>	2001
<b>Profile:</b>	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.

<b>Product Name:</b>	Shirakabegura Junmai Daiginjo
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<b>Item Number</b>	8840
<b>Case Contents</b>	6 bottles
<b>Size</b>	640ml
<b>Class</b>	Junmai Daiginjo
<b>Rice</b>	Yamadanishiki
<b>Rice (kakemai)</b>	Yamadanishiki
<b>Rice-Polishing Ratio</b>	45%
<b>Yeast</b>	Non-disclosed
<b>Sake Meter Value</b>	±0
<b>Acidity</b>	1.5
<b>Amino Acids Level</b>	1
<b>Alcohol by Volume</b>	15-16%
<b>Aged</b>	-
<b>Introduced in</b>	2017
<b>Brewery Location</b>	Hyogo(Nada)
<b>Factory Head</b>	Kyoto



<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>
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)

<b>Tasting Notes</b>
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, with flavors of vanilla, melon, banana and white mushroom, enhanced by a hint of sweetness. Though traditionally chilled, this particular Junmai Daiginjo can also be warmed, retaining its balance and heightened creaminess, and gaining a stronger umami profile. Savory notes of rice, cream of wheat, and ripe banana also emerge.

<b>Awards</b>
The U.S. National Sake Appraisal in 2017 Gold Award