

**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 comvines expert knowledge with cutting edge technology designed to faithfully capture the delicate esence of hands-on brewing techniques, enabling their dedicated brewery staff to bring you sake that accurately reflects their aspirations.

Product Name:	Shirakabegura Kimoto Junmai
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Item Number	10267
Case Contents	12 bottles
Size	300ml
Class	Junmai, Kimoto
Rice	Gohyakumangoku
Rice (kakemai)	Gohyakumangoku
Rice-Polishing Ratio	70%
Yeast	Non-disclosed
Sake Meter Value	+2
Acidity	1.2
Amino Acids Level	1.2
Alcohol by Volume	15-16%
Aged	-
Introduced in	2017
Brewery Location	Hyogo(Nada)
Factory Head	Kyoto



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
Mild triple-cream cheese, risotto, fatty meats and fish such as Japanese Wagyu beef & Toro. Fresh Uni offers a match in texture and excellent contrast in flavor.

Tasting Notes
As a result of the exacting methods of the kimoto process, this junmai sake presents a robust body and highly nuanced flavors. When served warm, as it has traditionally been served, its innately earthy and fruity notes of apple, creamy cheese, and spice emerge. Chilling is equally recommended, as it will present lighter, delicately nuanced aromas of vanilla, flowers, stone fruit, melon and sweet milk.

Awards
The U.S. National Sake Appraial in 2017 Silver Award The U.S. National Sake Appraial in 2016 Gold Award