

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 our dedicated brewery staff to bring you sake that accurately reflects their aspirations.

Product Name:	Shirakabegura Tokubetsu Junmai
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Item Number	5190
Case Contents	6 bottles
Size	1.8L
Class	Tokubetsu Junmai
Rice	Gohyakumangoku
Rice (kakemai)	
Rice-Polishing Ratio	60%
Yeast	
Sake Meter Value	+2
Acidity	1.6
Amino Acids Level	1.6
Alcohol by Volume	15%
Aged	-
Introduced in	2004
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
Excellent companion to a wide range of dishes, particularly mildly seasoned to richer foods.

Tasting Notes
Complex, well balanced and smooth. Pear and nutmeg on the nose with flavors of hot, tart pear compote and green apple peel. Relish the sweet rice flavor as it unfolds with each sip.

Awards
The U.S. National Sake Appraisal in 2011 Silver Award