

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

<b>Product Name:</b>	Shirakabegura Tokubetsu Junmai
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<b>Item Number</b>	5500
<b>Case Contents</b>	12 bottles
<b>Size</b>	300ml
<b>Class</b>	Tokubetsu Junmai
<b>Rice</b>	Gohyakumangoku
<b>Rice (kakemai)</b>	
<b>Rice-Polishing Ratio</b>	60%
<b>Yeast</b>	
<b>Sake Meter Value</b>	+2
<b>Acidity</b>	1.6
<b>Amino Acids Level</b>	1.6
<b>Alcohol by Volume</b>	15%
<b>Aged</b>	-
<b>Introduced in</b>	2004
<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>
Excellent companion to a wide range of dishes, particularly mildly seasoned to richer foods.

<b>Tasting Notes</b>
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.

<b>Awards</b>
The U.S. National Sake Appraisal in 2011 Silver Award