

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

<b>Brewery</b>	Ito Shuzo
<b>Founded</b>	1847
<b>Profile</b>	The brewery is located in the city of Sakura in Mie Prefecture, where the water of the Suzuka Mountain range flows. This water is one of Japan's "100 Remarkable Conserved Water Sources" which are protected and rationed out by the Japanese government. They use this water to brew all of their sake, lending it a soft and distinct texture. The brewery then selects local ingredients, and have strict quality control systems in place to ensure the sake they brew in their 100+ year-old building is safe and delicious. Using traditional techniques pass down through generations, they make flavorful sake.

<b>Product Name</b>	Uzume Tennyo no Mai Junmai Ginjo
---------------------	----------------------------------

<b>Item Number</b>	10159
<b>Case Contents</b>	12 bottles
<b>Size</b>	720ml
<b>Class</b>	Junmai Ginjo
<b>Rice</b>	Kaminoho from Mie
<b>Rice (kakemai)</b>	Kaminoho from Mie
<b>Water</b>	Suzuka Mountain Water
<b>Rice-Polishing Ratio</b>	60%
<b>Yeast</b>	Mie Yeast (MK-1)
<b>Sake Meter Value</b>	-2
<b>Acidity</b>	1.5
<b>Amino Acids Level</b>	1.5
<b>Alcohol by Volume</b>	15%
<b>Aged</b>	
<b>Introduced in</b>	2015
<b>Brewery Location</b>	Mie Prefecture
<b>Brewery Head</b>	Itou Jun



<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>
Sashimi, sushi and other light flavored Japanese dishes

<b>Tasting Notes</b>
Uzume Tennyo no Mai (meaning "the dance of the celestial maiden"), is a semi-sweet sake with subtle flower and grain aroma, a plush, velvety mouthfeel, a heady flavor and long finish that is best enjoyed chilled alongside light Japanese flavors.