

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

<b>Brewery</b>	Yamaguchi Shuzojyou
<b>Founded</b>	1832
<b>Profile</b>	<p>The largest river in the Kyushu region of Japan is the Chikugogawa. The abundance of pure, clean water in the Chikugo region is said to have given birth to one of the three largest sake-brewing regions in Japan; many breweries were born there. The brewer of Niwa no Uguisu (aka. "Garden's Nightingale") is Yamaguchi Shuzojo: located in northern Chikugo. The very first brewers of Yamaguchi Shuzojo loved to watch the Japanese nightingales in the garden playing in the water and drinking in the gardens. When the 6th generation family head Yamaguchi Risuke saw this, he made the decision to brew sake using that water.</p> <p>The Nightingale is colored and positioned differently on every one of the Kura's 17-20 annually-released sake. Tetsuo Yamaguchi (11th generation) explains "The first generation of sake brewers from my family enjoyed listening to the birds while drinking sake." The brewery's motto for their sake is: food comes first; sake comes second. When asked what makes Niwa No Uguisu so special, Tetsuo-san replied, "I can list three things that differentiate us from other breweries: rice, water and people."</p>

<b>Product Name</b>	Niwa no Uguisu Doburoku
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<b>Item Number</b>	10188
<b>Case Contents</b>	12 bottles
<b>Size</b>	720ml
<b>Class</b>	
<b>Rice</b>	Yume Ikkon
<b>Rice (kakemai)</b>	Yume Ikkon
<b>Water</b>	Chikugo-gawa subterranean water
<b>Rice-Polishing Ratio</b>	60%
<b>Yeast</b>	In-House Yeast
<b>Sake Meter Value</b>	+6
<b>Acidity</b>	4.0
<b>Amino Acids Level</b>	1.0
<b>Alcohol by Volume</b>	6%
<b>Aged</b>	
<b>Introduced in</b>	2008
<b>Brewery Location</b>	Fukuoka
<b>Brewery Head</b>	Koga Tsuyoshi



<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>
⊙	x	x	x

<b>APERITIF</b>	<b>APPETIZER</b>	<b>MAIN DISH</b>	<b>DIGESTIF</b>
	○		○

<b>Food Pairings</b>
Rich and flavorful dishes with fruit and cheese. Canapés with berry and tropical fruits and cream cheese, avocado salad, and gratin.

<b>Tasting Notes</b>
Sweet and sour, refreshing. The sweetness is strong, but it has enough acidity to give a refreshing taste. It has a rich flavor typical of doburoku, with plenty of richness and rice flavor, hint of pears.