

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

Brewery	Yamaguchi Shuzojyou
Founded	1832
Profile	<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>

Product Name	Niwa no Uguisu Junmai Ginjo Usunigori
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Item Number	10705
Case Contents	12 bottles
Size	720ml
Class	Junmai Ginjo
Rice	Yamada Nishiki
Rice (kakemai)	Yume Ikkon
Rice-Polishing Ratio	50%
Yeast	In-House Yeast
Sake Meter Value	+0
Acidity	-
Amino Acids Level	-
Alcohol by Volume	16%
Aged	-
Introduced in	2012
Brewery Location	Fukuoka
Brewery Head	Koga Tsuyoshi



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
Simple dishes such as sea bream carpaccio, spring rolls, apple and yogurt salad, or marinated grilled vegetables

Tasting Notes
This seasonally available sake in the style of extremely light nigori (usunigori) is akin to skin-contact aromatic white wine, and ultra-fine rice sediment can be found upon close inspection. Highly fresh and elegant, it offers a fresh, fruity nose with notes on the palate of peach skin, green apple and mango sticky-rice.