

Mutual Trading, Inc.
Japanese Sake Spec Sheet

Brewery	Yamaguchi Shuzojyou
Founded	1832
Profile	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. 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."

Product Name	Niwa no Uguisu Nuruhada Junmai Ginjo
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Item Number	9691
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	+1
Acidity	1.8
Amino Acids Level	1
Alcohol by Volume	14%
Aged	
Introduced in	2007
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
x	x	◎	x

APERITIF	APPETIZER	MAIN DISH	DIGESTIF
		○	

Food Pairings
Strongly seasoned fatty meats or fish, chikuzen-ni (braised chicken and vegetables), miso eggplant, ginger-simmered pike, roast beef, deep fried pork cutlets, and tsukune (chicken meatballs)

Tasting Notes
Naruhada (aka. "to become the body") is recommended served at body temperature. This Shinshu (aka. "new") Junmai Ginjo sake is full-bodied, creamy and fruity and smooth on the finish. The nightingale glows on this bottle in a bright yellow/orange hue suggesting its fruity and brilliant balance with food.