

## 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 Junmai Daiginjo 45
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<b>Item Number</b>	10146
<b>Case Contents</b>	12 bottles
<b>Size</b>	300ml
<b>Class</b>	Junmai Daiginjo
<b>Rice</b>	Yamada Nishiki
<b>Rice (kakemai)</b>	Yume Ikkon
<b>Rice-Polishing Ratio</b>	45%
<b>Yeast</b>	In-House Yeast
<b>Sake Meter Value</b>	+ 0
<b>Acidity</b>	1.2
<b>Amino Acids Level</b>	1
<b>Alcohol by Volume</b>	15%
<b>Aged</b>	
<b>Introduced in</b>	2012
<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>
◎	○	×	×

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

<b>Food Pairings</b>
Dishes that are sweet and savory such as sasami no bainiku-ae (aka. "chicken fillet with umeboshi (plum) sauce"), meats braised in fresh peaches/apricots, or with grilled bread, balsamic-braised figs and robiola cheese

<b>Tasting Notes</b>
The two dominant words used at the brewery to describe the sake of Niwa No Uguisu are juicy and fresh. This creamy and juicy Junmai Daiginjo sake is round, balanced and fruity with a very clean finish.