

## Mutual Trading, Inc. Japanese Sake Spec Sheet

<b>Brewery</b>	Take no Tsuyu
<b>Founded</b>	1858
<b>Profile</b>	A brewery hidden in a bamboo grove that came to be known as Take no Tsuyu. Rice. Yeast. Koji. Water. Brewers. Nature. Each piece of the puzzle of their sake is sourced locally, from the best source possible, and brewing is all done sustainably and by hand. Take no Tsuyu was named Eternally Best in Japan at the first All-Japan New Sake Competition.

<b>Product Name</b>	Hakuro Suishu Junmai Daiginjo
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<b>Item Number</b>	8590
<b>Case Contents</b>	10 bottles
<b>Size</b>	720ml
<b>Class</b>	Junmai Daiginjo
<b>Rice</b>	Dewasansan
<b>Rice (kakemai)</b>	Dewasansan
<b>Rice-Polishing Ratio</b>	39%
<b>Yeast</b>	Yamagata Yeast
<b>Sake Meter Value</b>	+2
<b>Acidity</b>	1.2
<b>Amino Acids Level</b>	0.7
<b>Alcohol by Volume</b>	17%
<b>Aged</b>	Under 1 Year
<b>Introduced in</b>	1995
<b>Brewery Location</b>	Yamagata
<b>Brewery Head</b>	Katsumi Motoki



<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>
Lean meat, Pork, Blue Cheese, Green & Yellow Vegetables, Truffles, Carpaccio

<b>Tasting Notes</b>
A refreshing Sake with a maverick essence. Aroma is sweet and shy, but Hakuro Suishu 's mellow umami will slowly overtake your senses and spread throughout your mouth and body, revitalizing your spirit.

<b>Awards</b>
2004, 2005, Japan Junmai Sake Gold Award 2014 The Fine Sake Awards Japan - Good in Wine Glass Gold Prize Los Angeles International Wine & Spirits Competition 2014 GOLD MEDAL Japan New Sake Competition, won 12 times between 1996 and 2012 First All-Japan New Sake Competition Gold Prize - named Eternally Best in Japan