

## Mutual Trading, Inc. Japanese Sake Spec Sheet

<b>Brewery:</b>	TAKARA SAKE USA
<b>Founded:</b>	1983
<b>Profile:</b>	TAKARA SAKE USA INC., was established in 1983 in Berkeley, California and became a member of TAKARA GROUP, the leading corporation of alcohol related business in Japan. TAKARA has a well of experience producing sake, mirin and shochu, accumulated over a period of more than one-and-a-half centuries. TAKARA SAKE USA has taken pure snow melt from the Sierra Nevada Mountains and superior rice from the fertile Sacramento Valley. To this, they apply traditional sake-making craftsmanship and modern technology to produce a sake worthy of TAKARA mark.

<b>Product Name:</b>	Sho Chiku Bai Extra Dry Junmai
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<b>Item Number</b>	7280
<b>Case Contents</b>	6 bottles
<b>Size</b>	1.5L
<b>Class</b>	Junmai
<b>Rice</b>	Calrose
<b>Rice (kakemai)</b>	
<b>Rice-Polishing Ratio</b>	70%
<b>Yeast</b>	
<b>Sake Meter Value</b>	+7
<b>Acidity</b>	1.6
<b>Amino Acids Level</b>	1.3
<b>Alcohol by Volume</b>	15.0%
<b>Aged</b>	
<b>Introduced in</b>	
<b>Brewery Location</b>	Berkeley, CA
<b>Factory Head</b>	Berkeley, CA



<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>
Traditional Spanish tapas and toppings such as green olives, Marcona almonds, dry and mild white cheeses, thinly sliced ham, croquetas and fried potatoes. Also complements tempura, grilled calamari and chicken breast, and is excellent for making sake-based martinis.

<b>Tasting Notes</b>
Sho Chiku Bai Extra Dry Junmai is a traditional Junmai sake but with very little sweetness. This gives it a lighter, crisper mouthfeel and a clean finish. This, along with its gently savory palate, makes it a good food-pairing sake and also an excellent ingredient in cocktails. At any temperature, this sake has a savory and mineral core. When warm, aromas and flavors include salted rice, bran, sourdough bread and parmesan cheese. The warmth also provides a rounder mouthful. At room temperature or chilled, minerals and earth with lightly toasted sourdough bread emerge, with a touch of salted butter, green almonds, spice, and warm rice.