

Mutual Trading, Inc. Japanese Sake Spec Sheet

Brewery:	TAKARA SAKE USA
Founded:	1983
Profile:	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.

Product Name:	Sho Chiku Bai SHO Ginjo Nigori
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Item Number	8851
Case Contents	12 bottles
Size	720ml
Class	Ginjo Nigori
Rice	Calrose
Rice (kakemai)	
Rice-Polishing Ratio	50%
Yeast	
Sake Meter Value	-14
Acidity	1.6
Amino Acids Level	1.3
Alcohol by Volume	14.0%
Aged	
Introduced in	2017
Brewery Location	Berkeley, CA
Factory Head	Berkeley, CA



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
Enjoy this sake with crispy French fries, Kansas City-style barbecue, spicy Mexican food or creamy, hot, Thai curries.

Tasting Notes
The nose of this fetching, Ginjo Nigori is soft and filled with delectable fruit notes. Enjoy the flavors of cantaloupe, watermelon, banana and pineapple, accented by traces of vanilla and walnut. The palate is decadent, having a soft, grainy texture, and a delightful sweetness. Flavors include marshmallow, vanilla, cardamon, sweetened milk, melon. ripe pear and strawberry.