New York 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, accumuleted 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 craftmanship and modern technology to produce a sake worthy of TAKARA mark.

Product Name:	Sho Chiku Bai TAKARA Sierra Cold

Item Number	7350
Case Contents	12 bottles
Size	300ml
Class	Junmai Ginjo
Rice	Calrose
Rice (kakemai)	
Rice-Polishing Ratio	50%
Yeast	
Sake Meter Value	+3
Acidity	1.3
Amino Acids Level	1.2
Alcohol by Volume	12.0%
Aged	
Introduced in	1995
Brewery Location	Berkeley, CA
Factory Head	Berkeley, CA

Photo

SWEET	SEMI-SWEET	SEMI-DRY	DRY	EXTRA-DRY
			O	

FRAGRANT	LIGHT	AGED	RICH
	O		

COLD	ROOM TEMP	BODY TEMP	WARM
O			

APERITIF	APPETIZER	MAIN DISH	DIGESTIF
O	O		

Food Pairings

Light chicken or mild cheeses and seafood

Tasting Notes

Sierra Cold Sake offers rounded flavors of melon, Asian pear and a hint of cherry or strawberry.
At just 12% alcohol, it has a smooth, medium body with a clean and fruity finish.