

## 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 Nigori Silky Mild
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<b>Item Number</b>	7300
<b>Case Contents</b>	6 bottles
<b>Size</b>	1.5L
<b>Class</b>	Nigori
<b>Rice</b>	Calrose
<b>Rice (kakemai)</b>	
<b>Rice-Polishing Ratio</b>	70%
<b>Yeast</b>	
<b>Sake Meter Value</b>	-20
<b>Acidity</b>	1.7
<b>Amino Acids Level</b>	1.7
<b>Alcohol by Volume</b>	15.0%
<b>Aged</b>	
<b>Introduced in</b>	1984
<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>
Spicy and salty foods, as well as grilled cuisine. Unagi, Grilled chicken and pork BBQ, as well as hot Thai, Chinese, or Indian dishes. At breakfast it can also accompany unsweetened, savory waffles.

<b>Tasting Notes</b>
Sho Chiku Bai's Silky-Mild Nigori has fruity aromas and flavors of ripe banana, vanilla, melon, strawberry, and creamy sweet rice custard. Slightly sweeter than Sho Chiku Bai Crème de sake, its milky-white appearance hints at the the characteristically full, smooth palate of the nigori sake style.