

Mutual Trading, Inc.
Japanese Sake Spec Sheet

Brewery	SHINSHUUMEIJYOU COMPANY
Founded	1834
Profile	Established 182 years ago. Under the theme of "Strict Adherence to Hereditary Succession and Continuous Challenges", our sake masters and brewers have been devoted to sake making, while protecting our traditional skills, experience and intuition through generations. We have gratefully received Golden Awards 16 times at the Japan National New Sake Appraisal for 8 consecutive years (1st place in Nagano Prefecture), as well as 21 Golden Awards for 9 consecutive years at the Kanto-Shinetsu Regional

Product Name	Takizawa Junmai Ginjo
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Item Number	07549
Case Contents	12
Size	720ml
Class	Junmai Ginjo
Rice	Hitogokochi
Rice (kakemai)	Hitogokochi
Water	
Rice-Polishing Ratio	55%
Yeast	自家培養
Sake Meter Value	±0
Acidity	1.4
Amino Acids Level	1.4
Alcohol by Volume	16%
Aged	within 1 year
Introduced in	2002
Brewery Location	Nagano
Brewery Head	Arimichi Kudo



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
Cheese, dishes with high acidity, Sashimi, Yakitori, Oden, Grilled Fish, Seafood Salad

Tasting Notes
Fruity aroma similar to apple or banana. Luxurious umami-rich flavor but smooth and refreshing to your throat and at the finish. Chill to enjoy even more features of this sake. Japan's highest level super soft water "Kokuyo Water" is used as the mother water. With the super soft water, the scent of sake and the umami of rice, as well as the sharpness, become luxuriously intensified.

Awards
2018 San Francisco International Wine Competition Gold Award

