

Mutual Trading, Inc. Japanese Sake Spec Sheet

Brewery	Tatenokawa
Founded	1832
Profile	Tatenokawa was the first Sake Brewery in Yamagata who decided to brew exclusively Junmai Daiginjo class sake, and hope to continue to do so while providing their high quality merchandise at an affordable price.

Product Name	Tatenokawa Tatenyan
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Item Number	10213
Case Contents	12
Size	720ml
Class	Junmai Daiginjo
Rice	Yamada Nishiki
Rice (kakemai)	
Water	Water from Mt. Chokai
Rice-Polishing Ratio	50%
Yeast	Yamagata KA
Sake Meter Value	0
Acidity	1.5
Amino Acids Level	1
Alcohol by Volume	15%
Aged	None
Introduced in	2009
Brewery Location	Sakata City Yamagata
Brewery Head	Junpei Sato



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
Tatenyan Junmai Daiginjo is great served chilled or at room temperature with sushi, sashimi, or grilled fish. This sake also pairs well with sparsely seasoned meat dishes like pork shabu shabu and yakitori with salt.

Tasting Notes
Tatenyan (who is modeled after an actual cat who lives at the brewery) is the Tatenokawa's official mascot. One day she snuck into the brewery as a stray and has lived there ever since. A reserved aroma, well balanced rice umami and a round flavor.