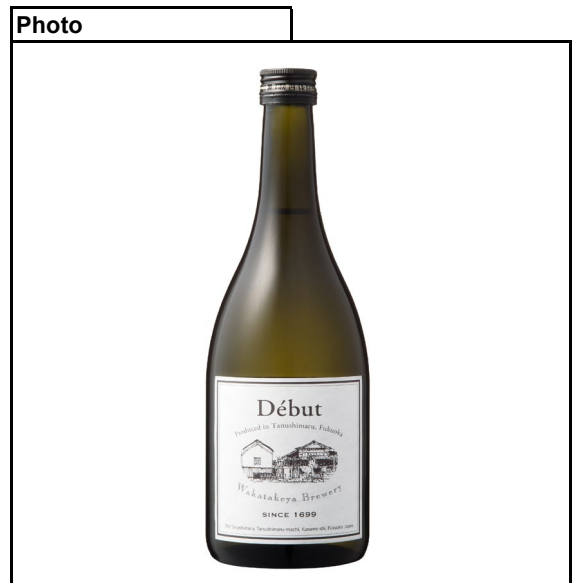


Mutual Trading, Inc.
Japanese Sake Spec Sheet

Brewery	Wakatakeya Brewery
Founded	1699
Profile	Wakatakeya Sake Brewery is a traditional brewery dating back 305 years. This sake is brewed using only mineral-rich "Mizunawa" water and locally produced sake rice. The ethos of the brewery has always been about quality above all else since its founding, and continues through generations, embodied by every brewer at Wakatakeya.

Product Name	Debut
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Item Number	10302
Case Contents	12 bottles
Size	720ml
Class	Junmai
Rice	Reiho
Rice (kakemai)	
Water	Groundwater
Rice-Polishing Ratio	70%
Yeast	Sakkaromaisesusake
Sake Meter Value	+7
Acidity	2.6
Amino Acids Level	1.9
Alcohol by Volume	16%
Aged	1 year
Introduced in	2012
Brewery Location	Fukuoka Prefecture
Brewery Head	Masatoshi Yokoo



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
Sushi, Sunomono, Carpaccio, Yakitori

Tasting Notes
It has a scent reminiscent of white wine, and the taste has a strong acidity first and a slight sweetness follows after that.