

**Mutual Trading, Inc.**  
**Japanese Sake Spec Sheet**

<b>Brewery</b>	Takeo Tsuyu Sakagura Co., Ltd.
<b>Founded</b>	1861
<b>Profile</b>	Recognized at the Annual Japan Sake Awards as the highest record holder in "Best Terroir Sake" category, Takeo Tsuyu places extra emphasis on making the most of local resources. From the rice and water used, to the brewers and deities, everything is specific to the Haguro region. Takeo Tsuyu produces fully-fermented sake using the "Issho-mori Koji-butai" method to completely ferment their Dewa Sanzan Omiki Yeast, part of the brewery for over 400 years. There are eight native varieties of sake rice that are grown entirely with spring water from the Dewa Sanzan, and are brewed exclusively with ultra-soft subsurface snowmelt water from Mt. Gassan that is sterile, alkaline, and rich in hydrogen and silicon dioxide (Gassan Shinsousui). Takeo Tsuyu's clear and tasty sake has been widely embraced by food connoisseurs around the world.

<b>Product Name</b>	Hakuro Suishu FAIRY Junmai Ginjo Genshu
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<b>Item Number</b>	10436
<b>Case Contents</b>	20 bottles
<b>Size</b>	300ml
<b>Class</b>	Junmai Ginjo
<b>Rice</b>	Confidential
<b>Rice (kakemai)</b>	
<b>Water</b>	Gassan Shinsousui
<b>Rice-Polishing Ratio</b>	55%
<b>Yeast</b>	Dewa Sanzan Omiki Yeast
<b>Sake Meter Value</b>	±0
<b>Acidity</b>	1.3
<b>Amino Acids Level</b>	1.0
<b>Alcohol by Volume</b>	17%
<b>Aged</b>	1 year
<b>Introduced in</b>	2015
<b>Brewery Location</b>	Yamagata Prefecture
<b>Brewery Head</b>	Katsumi Motoki



<b>EXTRA-DRY</b>	<b>DRY</b>	<b>SEMI-DRY</b>	<b>SEMI-SWEET</b>	<b>SWEET</b>
			○	

<b>FULL BODIED</b>	←	→	<b>LIGHT</b>
	○		

<b>FRAGRANT</b>	<b>LIGHT</b>	<b>AGED</b>	<b>RICH</b>
○			

<b>AROMATIC</b>	<b>CITRUSY</b>	<b>EARTHY</b>	<b>FRUITY</b>
			○

<b>CHILLED</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>
<b>Seafood:</b> grilled, steamed, cured, or raw seafood, oysters or scallops al ajillo, caviar, chowder, soup, gumbo, risotto
<b>Cheese:</b> blue cheese, gorgonzola, camembert, mozzarella
<b>Dips/Sauces:</b> guacamole, bagna cauda, olive oil, soy sauce
<b>Other:</b> Keema & green curry, escargot, foie gras, Caesar salad, duck, pork, steak, tofu, fresh spring rolls, yakitori

<b>Tasting Notes</b>
A well-balanced sake with pleasing notes created by natural amino acids alanine and glutamic acid, peptide ornithine, and oligosaccharide panose, which is generated only when brewing fully fermented sake by hand. The mild aroma of oranges, neroli, and asian pear invite you in for a sip. Rich umami blooms on the palate and lingers, with a refreshing finish down to the last sip.

<b>Awards</b>
Japan Kanzake (Warmed Sake) Contest 2016 Gold Award