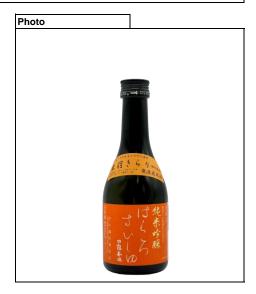
## Mutual Trading, Inc. Japanese Sake Spec Sheet

Brewery	Takeno Tsuyu Sakagura Co., Ltd.		
Founded	1861		
Profile	Recognized at the Annual Japan Sake Awards as the highest record holder in "Best Terroir Sake" category, Takeno 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. Takeno Tsuyu produces fully-fermented sake using the "Issho-mori Koji-buta" 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, alkalescent, and rich in hydrogen and silicon dioxide (Gassan Shinsousui). Takeno Tsuyu's clear and tasty sake has been widely embraced by food connoisseurs around the world.		

## Product Name Hakuro Suishu DEWA KIRARI Junmai Ginjo Genshu

L N I	10.100		
Item Number	10439		
Case Contents	20 bottles		
Size	300ml		
Class	Junmai Ginjo		
Rice			
Rice (kakemai)	Dewa Kirari		
Water	Gassan Shinsousui		
Rice-Polishing Ratio	60%		
Yeast	Dewa Sanzan Omiki Yeast		
Sake Meter Value	-1.0		
Acidity	1.2		
Amino Acids Level	1.1		
Alcohol by Volume	17%		
Aged	1 year		
Introduced in	2009		
Brewery Location	Yamagata Prefecture		
Brewery Head	Katsumi Motoki		



EXTRA-DRY	DRY	SEMI-DRY	SEMI-SWEET	SWEET
	0			
FULL BODIED	•		LIGHT	
			0	
FRAGRANT	LIGHT	AGED	RICH	
	0			
AROMATIC	CITRUSY	EARTHY	FRUITY	
	0			
CHILLED	ROOM TEMP	BODY TEMP	WARM	
0	0	0	©	
ADEDITIE	APPETIZER	MAIN DISH	DIGESTIF	
APERITIF	/			

## Food Pairings

Seafood: grilled, steamed, cured, or raw seafood, oysters or scallops al ajillo, caviar, chowder, soup, gumbo, risotto

Cheese: blue cheese, gorgonzola, camembert, mozzarella Dips/Sauces: guacamole, bagna cauda, olive oil, soy sauce

Other: Keema & green curry, escargot, foie gras, Caesar salad, duck, pork, steak, tofu, fresh spring rolls, yakitori

## **Tasting Notes**

Smooth with a crisp, full-bodied flavor and pleasant umami. The aroma is similar to a orange creamsicle accented by ripe red apples, and a touch of honey nectar.

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International Wine Challenge 2019 Trophy Winner