

## Mutual Trading, Inc. Japanese Sake Spec Sheet

<b>Brewery</b>	Tatenokawa Sake Brewery Co., Ltd.
<b>Founded</b>	1832
<b>Profile</b>	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. Nearly all of the rice they use to brew is locally grown Miyama Nishiki and Dewasansan. In 2014, ANA International picked this sake for their First Class and Business Class sake.

<b>Product Name</b>	Tatenokawa Three Peaks Junmai Daiginjo
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<b>Item Number</b>	10568
<b>Case Contents</b>	12 bottles
<b>Size</b>	720ml
<b>Class</b>	Junmai Daiginjo
<b>Rice</b>	Dewasansan contracted from Shonai Yamagata
<b>Rice (kakemai)</b>	
<b>Water</b>	Soft Brewery Water
<b>Rice-Polishing Ratio</b>	33%
<b>Yeast</b>	Yamagata KA
<b>Sake Meter Value</b>	-1
<b>Acidity</b>	1.3
<b>Amino Acids Level</b>	0.6
<b>Alcohol by Volume</b>	15.0%
<b>Aged</b>	Less than 1 Year
<b>Introduced in</b>	2022
<b>Brewery Location</b>	Yamagata Prefecture
<b>Brewery Head</b>	Junpei Sato



<b>SWEET</b>	<b>SEMI-SWEET</b>	<b>SEMI-DRY</b>	<b>DRY</b>	<b>EXTRA-DRY</b>
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<b>FRAGRANT</b>	<b>LIGHT</b>	<b>AGED</b>	<b>RICH</b>
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<b>COLD</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>
	○	○	

**Food Pairings**

Certainly worth drinking on it's own, this bottle would be great with a wide range of dishes. Nothing too heavy - I would avoid fatty meat or heavily smoked dishes, but lightly grilled fish, vegetables and poultry would be great, as would raw fish and vegetable preparations. The acidity gives it a little wiggle room, so definitely experiment!

**Tasting Notes**

Using the locally grown Dewasansan sake rice and only native Yamagata Kobo, Tatenokawa achieves an elegant sake with surprising complexity and energy. Relatively high acidity with a grapefruit peel-like aroma and flavor. Just the right amount of sweetness offers balance and leads every sip into a refreshing finish.