

Mutual Trading, Inc.
Japanese Sake Spec Sheet

Brewery	Tanaka Sake Brewery Co., Ltd.
Founded	1789
Profile	The brewery celebrated its 230th anniversary of crafting the world's finest sake in 2019. For more than two centuries, Tanaka 1789 has been producing hand-crafted sakes elaborated by using ancestral and natural methods, giving a complex, rich, and singular character to its award-winning sakes made by their toji (master brewer) using the highest quality rice. A new chapter in Tanaka's long story was written in 2018. The brewery had invited François Chartier to collaborate, giving birth to Tanaka 1789 x Chartier blended sake. Later on, Chartier was hired as Tanaka's new Master Blender to work alongside the toji.

Product Name	TANAKA 1789 x CHARTIER PAVILLON OF BLEND 001 Vintage
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Item Number	10623
Case Contents	6 bottles
Size	500ml
Class	Tokubetsu Junmai
Rice	Miyamanishiki, Kuranohana, Gin no Iroha
Rice (kakemai)	
Water	Ou Mountains spring water, ultra-filtered tap water
Rice-Polishing Ratio	60%
Yeast	Miyagi B3, Miyagi A
Sake Meter Value	+4.3
Acidity	1.6
Amino Acids Level	1.5
Alcohol by Volume	16-17%
Aged	1 year
Introduced in	2021
Brewery Location	Miyagi Prefecture
Brewery Head	Yasuhiro Morikawa



EXTRA-DRY	DRY	SEMI-DRY	SEMI-SWEET	SWEET
		○		

FULL BODIED	←	→	LIGHT
		○	

FRAGRANT	LIGHT	AGED	RICH
	○		

AROMATIC	CITRUSY	EARTHY	FRUITY
			○

CHILLED	ROOM TEMP	BODY TEMP	WARM
◎	○		

APERITIF	APPETIZER	MAIN DISH	DIGESTIF
	○		

Food Pairings
Excellent with white fish, either marinated or meunière; herb-roasted or teriyaki chicken; sauteed mushrooms; steamed carrots and cauliflower.

Tasting Notes
The wilder younger brother to Blend 001. Moderately aged, this sake has a pale golden color with cool undertones. On the nose, it has a beautiful pear-like fragrance with citrus notes. Its mild, long-lasting sweetness is accentuated by a slight bitterness that lingers on the palate. Exquisite notes of dried pineapple, apple and mango are also present. Pairs perfectly with a variety of savory dishes, particularly those that are herbaceous. It also complements and balances dishes with lightly fatty or rich ingredients.