

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, alkaline, 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 NO SATO Junmai Ginjo Genshu
---------------------	------------------------------------------------

Item Number	10717
Case Contents	20 bottles
Size	300ml
Class	Junmai Ginjo
Rice	Dewa no Sato
Rice (kakemai)	
Water	Gassan Shinsousui
Rice-Polishing Ratio	60%
Yeast	Dewa Sanzan Omiki Yeast
Sake Meter Value	-1.0
Acidity	1.2
Amino Acids Level	1
Alcohol by Volume	17.5%
Aged	1 year
Introduced in	2007
Brewery Location	Yamagata Prefecture
Brewery Head	Motoki, Katsumi



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	
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	
Mild nose with notes of creamy banana and honeydew smoothie. Soft and sweet on the entrance with a clean texture followed by lush and juicy white peach flavors. Ends with a delicate and refreshing finish.	

Awards	
Junmai Sake Grand Prix 2017 Gold Award	