

Mutual Trading, Inc.
Japanese Sake Spec Sheet

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| Brewery | Takeo Tsuyu Sakagura Co., Ltd. |
| Founded | 1861 |
| Profile | 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-butu" 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. |

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| Product Name | Hakuro Suishu KAME NO O Junmai Ginjo Genshu |
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| Item Number | 10722 |
| Case Contents | 20 bottles |
| Size | 300ml |
| Class | Junmai Ginjo |
| Rice | Kame no O |
| Rice (kakemai) | |
| Water | Gassan Shinsousui |
| Rice-Polishing Ratio | 55% |
| Yeast | Dewa Sanzan Omiki Yeast |
| Sake Meter Value | +4.0 |
| Acidity | 1.2 |
| Amino Acids Level | 0.9 |
| Alcohol by Volume | 16.5% |
| Aged | 12 years |
| Introduced in | 2007 |
| Brewery Location | Yamagata Prefecture |
| Brewery Head | Katsumi Motoki |



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|-------------|-----------|-----------|------------|-------|
| 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 | |
| ○ | ○ | ○ | | ○ |

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| 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 |

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| Tasting Notes |
| Mild aromas of mushroom, melon musk, and charcoal. A profoundly deep, clear, and bright flavor rich in umami. Refreshing on the palate with a fine-grained finish. Discovered in 1893, "Kame no O" is a legendary sake rice varietal from the Shonai Plain, and the root of superior modern-day sake rice varieties. |

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| Awards |
| Japan Kanzake (Warmed Sake) Contest 2016 Gold Award |