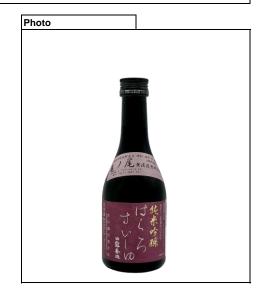
Mutual Trading, Inc. Japanese Sake Spec Sheet

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 KAME NO O Junmai Ginjo Genshu

Item Number	10722		
Case Contents	20 bottles		
Size	300ml		
Class	Junmai Ginjo		
Rice			
Rice (kakemai)	Kame no O		
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		



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

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 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.

Awards

Japan Kanzake (Warmed Sake) Contest 2016 Gold Award