

Mutual Trading, Inc.
Japanese Sake Spec Sheet

Brewery	TANAKA Shuzoten Inc.
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	NIEPOORT X TANAKA 1789 X CHARTIER
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Item Number	10921
Case Contents	5 boxes (3 bottles per box)
Size	500ml (each bottle)
Class	Tokubetsu Junmai, Muroka, Genshu
Rice	Toyo Nishiki, Kura no Hana, Gin no Iroha
Rice (kakemai)	
Water	Ou Mountains spring water, ultra-filtered tap water
Rice-Polishing Ratio	60%
Yeast	Miyagi B3, Miyagi A, #701
Sake Meter Value	+5.5
Acidity	1.7
Amino Acids Level	1.8
Alcohol by Volume	16%
Aged	3 years
Introduced in	2021
Brewery Location	Miyagi Prefecture
Brewery Head	Yasuhiro Morikawa



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

FRAGRANT	LIGHT	AGED	RICH
			○

COLD	ROOM TEMP	BODY TEMP	WARM
◎	○		

APERITIF	APPETIZER	MAIN DISH	DIGESTIF
	○	○	

Food Pairings

Complements both Japanese and Western cuisines, along with herb-forward and rich preparations alike, with its delightfully long, lingering finish. French dishes, citrus dishes, and game or smoked meats. Best served in a wine glass at 10-16 °C (50-60 °F).

Tasting Notes

François Chartier, who has created his blended sake line TANAKA 1789 at Tanaka Shuzo, collaborated with winemaker and master blender of port wines Dirk Niepoort to create this new sake. It is a masterpiece blend of seven Junmai sake (kimoto, yamahai, sokujo), characterized by Niepoort's signature minerality and Chartier's "wine-like" fruitiness. Simultaneously rich, refreshing, complex and sprightly. A sake with umami, green tea expressions, some reduction and some saltiness. Capturing the best of both worlds of Japanese sake and European white wine. Continuing in the art of blending to handcraft junmai sake with more natural acidity and umami appealing to wine lovers around the globe, this very limited blend of 1,789 bottles commemorating the founding of Tanaka Shuzoten in 1789.