

**New York Mutual Trading, Inc.  
Japanese Sake Spec Sheet**

<b>Brewery:</b>	Takara Sake USA Inc.
<b>Founded:</b>	1954 (Shirakabegura established year)
<b>Profile:</b>	Takara's sake brewery is located in Kobe city of the Nada region. All products rely on both the most advanced equipment as well as traditional artisanal principles. Shirakabegura focuses on "Tokutei Meishou-shu" such as Junmai and Ginjo sake.

<b>Product Name:</b>	Shirakabegura Yamahai Junmai Sake Aged 10 Years
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<b>Item Number</b>	12644
<b>Case Contents</b>	6 bottles
<b>Size</b>	640ml
<b>Class</b>	Tokubetsu Junmai
<b>Rice</b>	Yamada Nishiki 100%
<b>Rice (kakemai)</b>	Yamada Nishiki 100%
<b>Rice-Polishing Ratio</b>	60%
<b>Yeast</b>	Non-disclosed
<b>Sake Meter Value</b>	+3
<b>Acidity</b>	1.6
<b>Amino Acids Level</b>	1.4
<b>Alcohol by Volume</b>	16%
<b>Aged</b>	10 years
<b>Introduced in</b>	2024
<b>Brewery Location</b>	Hyogo
<b>Factory Head</b>	N/A



<b>SWEET</b>	<b>SEMI-SWEET</b>	<b>SEMI-DRY</b>	<b>DRY</b>	<b>EXTRA-DRY</b>
			○	

<b>FRAGRANT</b>	<b>LIGHT</b>	<b>AGED</b>	<b>RICH</b>
		○	○

<b>COLD</b>	<b>ROOM TEMP</b>	<b>WARM</b>	<b>HOT</b>
○	○	○	◎

<b>APERITIF</b>	<b>APPETIZER</b>	<b>MAIN DISH</b>	<b>DIGESTIF</b>
		○	

<b>Food Pairings</b>
Grilled shrimp, poached chicken, pork loin, sushi, sashimi, or steamed clams, cod fritters, risotto, or pasta carbonara.

<b>Tasting Notes</b>
This Junmai sake offers an excellent balance between fruity and savory characteristics. The nuanced nose includes notes of salted Asian pear, sweet custard, orange creamsicle, subtle banana, and jasmine. The gently mouthwatering palate has a creamy mouthfeel and very fine, silky texture with flavors of melon, vanilla, banana and cream. The finish is very long and savory with cocoa nib, salty plantain, and crushed-rock mineral flavors. At room temperature, this sake is even more savory and a minty flavor appears too.

<b>Awards</b>