

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

<b>Brewery</b>	Tamano Hikari Brewery
<b>Founded</b>	1673
<b>Profile</b>	For over 300 years, Tamano Hikari Brewery has been working their hardest to brew supreme quality sake. Their motto is that "Good Sake comes from Good Rice" and so they polish all of their sake rice - obtained through contracts with private farmers - within the walls of their brewery. They were one of the first to halt the use of additives like alcohol and sugar, but were also the first to halt use of preservatives, and basically reestablished Junmai sake. In 1980, they added Ginjo style sake to their repertoire. Now almost all the sake they produce is Junmai Ginjo style.

<b>Product Name</b>	Tokusen Tamano Hikari Junmai Ginjo
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<b>Item Number</b>	4774
<b>Case Contents</b>	30 bottles
<b>Size</b>	180ml
<b>Class</b>	Junmai Ginjo
<b>Rice</b>	Yamadanishiki and others
<b>Rice (kakemai)</b>	Yamadanishiki and others
<b>Rice-Polishing Ratio</b>	60%
<b>Yeast</b>	No. 901
<b>Sake Meter Value</b>	+3.0
<b>Acidity</b>	1.8
<b>Amino Acids Level</b>	1.5
<b>Alcohol by Volume</b>	15%
<b>Aged</b>	3~6 months
<b>Introduced in</b>	
<b>Brewery Location</b>	Kyoto
<b>Brewery Head</b>	Hiroshi Morimoto



<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>BODY TEMP</b>	<b>WARM</b>
◎	○		○

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

<b>Food Pairings</b>	
Fish, BBQ, Hotpot	

<b>Tasting Notes</b>	
Tamano Hikari Brewery draws out the umami from their rice in this slightly acidic sake in order to best draw out the flavor of the raw ingredients. Boasts a subtle flavor and aroma, and a clean finish. Tamano Hikari Tokusen has a long history of sales in Kyoto.	