

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

Brewery	Tatenokawa, Inc.
Founded	1832
Profile	Tatenokawa was the first Sake brewery in Yamagata that decided to brew exclusively Junmai Daiginjo class Sake, and continues to provide high quality Sake at an affordable price. Nearly all the rice used to brew the Sake is locally grown Miyama Nishiki and Dewasansan. In 2014, ANA International chose this Sake for their First Class and Business Class in-flight Sake selection.

Product Name	Tatenokawa 50 Nakadori
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Item Number	04932
Case Contents	6
Size	300ml
Class	Junmai Daiginjo
Rice	Dewasansan
Rice (kakemai)	
Water	
Rice-Polishing Ratio	50%
Yeast	Yamagata-KA, 1801
Sake Meter Value	-2
Acidity	1.4
Amino Acids Level	1
Alcohol by Volume	15-16%
Aged	3-6 months
Introduced in	2014
Brewery Location	Yamagata
Brewery Head	Junpei Sato



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
Sushi, Sashimi

Tasting Notes
Polishing Yamagata's original Dewasansan rice to 50% and using only the finest selection of the pressed sake (called the "Nakadori" creates a soft aroma of freshly sliced apple, quince and cherry. Has a light, sweet, overall round flavor with balanced acidity and a pleasantly lingering aftertaste. Best chilled.