

## Mutual Trading, Inc. Japanese Sake Spec Sheet

<b>Brewery:</b>	TAKARA SAKE USA
<b>Founded:</b>	1983
<b>Profile:</b>	TAKARA SAKE USA INC., was established in 1983 in Berkeley, California and became a member of TAKARA GROUP, the leading corporation of alcohol related business in Japan. TAKARA has a well of experience producing sake, mirin and shochu, accumulated over a period of more than one-and-a-half centuries. TAKARA SAKE USA has taken pure snow melt from the Sierra Nevada Mountains and superior rice from the fertile Sacramento Valley. To this, they apply traditional sake-making craftsmanship and modern technology to produce a sake worthy of TAKARA mark.

<b>Product Name:</b>	Sho Chiku Bai Junmai Ginjo
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<b>Item Number</b>	7320
<b>Case Contents</b>	12 bottles
<b>Size</b>	300ml
<b>Class</b>	Junmai Ginjo
<b>Rice</b>	Calrose
<b>Rice (kakemai)</b>	
<b>Rice-Polishing Ratio</b>	50%
<b>Yeast</b>	
<b>Sake Meter Value</b>	+3
<b>Acidity</b>	1.5
<b>Amino Acids Level</b>	1.3
<b>Alcohol by Volume</b>	15.0%
<b>Aged</b>	
<b>Introduced in</b>	1992
<b>Brewery Location</b>	Berkeley, CA
<b>Factory Head</b>	Berkeley, CA



<b>SWEET</b>	<b>SEMI-SWEET</b>	<b>SEMI-DRY</b>	<b>DRY</b>	<b>EXTRA-DRY</b>
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<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>
White tuna, scallops, steamed cod, fresh kumamoto oysters or ama-ebi sushi Brie and other mild, white, creamy cheeses

<b>Tasting Notes</b>
This dry, delicate and fruity sake features a smooth, silky texture, tinged with aromas and flavors of pear, melon, honeysuckle, custard and nutmeg. The finish is clean and refreshing with a gentle and subtle salinity.