

Mutual Trading, Inc.
Japanese Sake Spec Sheet

Brewery:	TAKARA SAKE USA
Founded:	1983
Profile:	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.

Product Name:	Sho Chiku Bai Junmai Daiginjo Genshu
----------------------	--------------------------------------

Item Number	4999
Case Contents	6 bottles
Size	720ml
Class	Junmai Daiginjo
Rice	Yamada Nishiki
Rice (kakemai)	
Rice-Polishing Ratio	45%
Yeast	
Sake Meter Value	-2
Acidity	1.3
Amino Acids Level	1.3
Alcohol by Volume	15.5%
Aged	
Introduced in	2013
Brewery Location	Berkeley, CA
Factory Head	Berkeley, CA



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

Great as aperitif or serve with creamy oysters, sushi, and white rind cheeses like brie and cambozala

Tasting Notes

This Junmai Daiginjo is exceptionally smooth and well-balanced with a bright ginjo bouquet, rich fruity taste and an elegant finish. When served chilled, it has a fragrant nose with complex, fruity aromas and flavors of honeydew melon, cantaloupe, watermelon, asian pear, and banana. Pale gold and bright in the glass, it is full-bodied in the mouth with a fine, silky texture, and a lasting, lightly juicy finish with building savoriness.

Awards

The U.S. National Sake Appraisal in 2016 Silver Award
The U.S. National Sake Appraisal in 2013, 2015 Gold Award