

## 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 SHO Junmai Ginjo
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<b>Item Number</b>	8850
<b>Case Contents</b>	12 bottles
<b>Size</b>	720ml
<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>	-1
<b>Acidity</b>	1.3
<b>Amino Acids Level</b>	1.1
<b>Alcohol by Volume</b>	14.0%
<b>Aged</b>	
<b>Introduced in</b>	2017
<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>
		○		

<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>
Match this sake with delicately-flavored, but textured and slightly sweet sushi, such as white tuna, toro, amaebi and scallop. Also enjoy it with King Crab legs (warm or cold, no butter), unsalted popcorn, or try it with mild, white, creamy cheeses such as Brie or St. Andre.

<b>Tasting Notes</b>
This is a delightful sake, equally good with or without food. Aromas include jasmine flowers, apple cider, strawberry, sweet Asian pear, sweet tea and baking spices. It has presence in the mouth with generous body and gentle texture. Flavors include apple cider, pear, sweet cream, baking spices, and white bread.