

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

<b>Brewery</b>	Shata Brewery
<b>Founded</b>	1823
<b>Profile</b>	Shata (aka. "Many (water) Wheels") Shuzo was established by Shata Tauemon in 1823 in the shadow of one of Japan's largest volcanic mountains: Mt. Haku. Shata-san was so impressed by all the delicious sake he tasted during a long trip and he started a brewery of his own to make equally tasty sake in his hometown of Hakusan in Ishikawa Prefecture. Back then, the brewery was surrounded by a luxuriant forest where rustling leaves reminded him of dancing Tengu (aka. "a long-nosed goblin of Japanese folklore") which inspired the name Tengumai (aka. "Tengu dance"). With the blessing of Mt. Haku's naturally filtered water Shata Shuzo brews exquisite sake.

<b>Product Name</b>	Tengumai "Ryogin" Junmai Daiginjo
---------------------	-----------------------------------

<b>Item Number</b>	492
<b>Case Contents</b>	12 bottles
<b>Size</b>	720ml
<b>Class</b>	Junmai Daiginjo
<b>Rice</b>	100% Yamada Nishiki
<b>Rice (kakemai)</b>	100% Yamada Nishiki
<b>Rice-Polishing Ratio</b>	50%
<b>Yeast</b>	In-House Yeast
<b>Sake Meter Value</b>	+2
<b>Acidity</b>	1
<b>Amino Acids Level</b>	1
<b>Alcohol by Volume</b>	15%
<b>Aged</b>	
<b>Introduced in</b>	2016
<b>Brewery Location</b>	Ishikawa
<b>Brewery Head</b>	Okada Kenji



<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>
Oysters on the Half-Shell, Steamed Flounder with Ginger and Chives, Ikura (Salmon Roe)

<b>Tasting Notes</b>
This fresh and juicy and umami-rich Junmai Daiginjo is vibrantly textured, fruity and balanced.