

Mutual Trading, Inc. Japanese Sake Spec Sheet

Brewery	Shata Brewery
Founded	1823
Profile	Established in 1823, in the shadow of one of Japan's largest volcanic mountains "Mt. Haku". With the blessing of this dormant goddess (namely, her naturally filtered water) they brew exquisite sake.

Product Name	Tengumai Red Junmai
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Item Number	1173
Case Contents	12 bottles
Size	720ml
Class	Tokubetsu Junmai
Rice	Gohyakumangoku
Rice (kakemai)	Gohyakumangoku
Rice-Polishing Ratio	60%
Yeast	House Kobo
Sake Meter Value	+6
Acidity	1.7
Amino Acids Level	1.8
Alcohol by Volume	16%
Aged	More than 1 year
Introduced in	N/A
Brewery Location	Ishikawa Prefecture
Brewery Head	Kenji Okada



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
Miso Flavored dishes ie Nabe, Misoyaki. Teriyaki Dishes.

Tasting Notes
Tengumai Red is the perfect Junmai Sake to pair with food thanks to the rich umami and acidity that enhance partnering flavors. Has exquisite balance of dryness and flavor, and a unique color.

Award