

Mutual Trading, Inc.
Japanese Sake Spec Sheet

Brewery:	Shata Shuzo Co. LTD.
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 Yamahai Junmai
----------------------	-------------------------

Item Number	6395
Case Contents	6 bottles
Case Dimensions	1800ml
Class	Junmai, Yamahai
Rice	Gohyakumangoku
Rice (kakemai)	Gohyakumangoku
Rice-Polishing Ratio	60%
Yeast	Brewery Cultivated Yeast
Sake Meter Value	+4
Acidity	1.9
Amino Acids Level	2
Alcohol by Volume	16%
Aged	1-2 years
Introduced in	
Brewery Location	Ishikawa
Brewery Head	Okada Kenji



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
Mushrooms, Buri-Daikon, Soft Cheeses, Miso Based Dishes, Japanese Hot Pot

Bio and Tasting Notes
The seemingly effortless harmony so characteristic of Yamahai sake is ever present in Tengumai's masterful brew. Gorgeous pale straw pour, with a funky mushroom nose to match the acidic, dry and earthy first impression. While savoring the buttery mouthfeel, one may even notice hints of walnut bread and honeyed mead, so keep your eyes peeled. When chilled, the more floral notes come into play. An absolute pleasure to drink at any and all temperatures.

Awards
Los Angeles International Wine & Spirits Competition 2013 - Yamahai & Kimoto Class - Best in Class International Wine Competition 2011 - Junmai Sake Category - 1st Place Trophy