

Mutual Trading, Inc.  
Japanese Sake Spec Sheet

<b>Brewery</b>	Takasago Brewery
<b>Founded</b>	Around the 1980s
<b>Profile</b>	In Takasago's quest for recognition as Hokkaido's most beloved sake brewery, they carve these words into each drop of precious sake - "Anzen (Safe), Anshin (Peace of Mind), Oishii (Delicious)". In 1990, they began utilizing their unique Ice Dome/Igloo Room brewing method - at night, temperatures reach -15°C! Despite the extreme conditions, the brewery strives to create a kind of sake that can truly only be produced in Ashikawa, Hokkaido Prefecture.

<b>Product Name</b>	Taisetsu Junmai Ginjo
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<b>Item Number</b>	6419
<b>Case Contents</b>	20 bottles
<b>Size</b>	300ml
<b>Class</b>	Junmai Ginjo
<b>Rice</b>	Hokkaido Rice
<b>Rice (kakemai)</b>	Hokkaido Rice
<b>Rice-Polishing Ratio</b>	45%
<b>Yeast</b>	N/A
<b>Sake Meter Value</b>	+3
<b>Acidity</b>	1.3
<b>Amino Acids Level</b>	1.1
<b>Alcohol by Volume</b>	15~16%
<b>Aged</b>	6 Months
<b>Introduced in</b>	
<b>Brewery Location</b>	Hokkaido
<b>Brewery Head</b>	Yoshihisa Morimoto



<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>
Sushi, Sashimi, White Fish dishes

<b>Tasting Notes</b>
Brewed with water from Asahikawa Hokkaido Taisetsu Mountain in great igloos made from Kamakura Ice. Has an elegant, gentle and slightly sweet aroma with a nice rice flavor. Clean, dry and sharp with a refreshing finish.

<b>Awards</b>
2013 Japan Warm Sake Contest - Gold Prize