

Mutual Trading, Inc. Japanese Sake Spec Sheet

Brewery	Take no Tsuyu
Founded	1858
Profile	A brewery hidden in a bamboo groove that came to be known as Take no Tsuyu. Rice. Yeast. Koji. Water. Brewers. Nature. Each piece of the puzzle of their sake is sourced locally, from the best source possible, and brewing is all done sustainably and by hand. Take no Tsuyu was named Eternally Best in Japan at the first All-Japan New Sake Competition.

Product Name	Take no Tsuyu Junmai
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Item Number	8420
Case Contents	10 bottles
Size	720ml
Class	Junmai
Rice	Miyama Nishiki
Rice (kakemai)	Dewasansan
Rice-Polishing Ratio	60%
Yeast	Yamagata Yeast, NFY1
Sake Meter Value	+2.5
Acidity	1.1
Amino Acids Level	0.8
Alcohol by Volume	1500%
Aged	0.5~1 Year
Introduced in	1980
Brewery Location	Yamataga
Brewery Head	Katsumi Motoki



SWEET	SEMI-SWEET	SEMI-DRY	DRY	EXTRA-DRY
		○		

FRAGRANT	LIGHT	AGED	RICH
	○		

COLD	ROOM TEMP	BODY TEMP	WARM
◎	○	○	○

APERITIF	APPETIZER	MAIN DISH	DIGESTIF
	○		

Food Pairing
White Fish, White Cheese, White Vegetables, White Bamboo, Cream Stew, Gratin, New England Clam Chowder

Tasting Notes
Brewed gently in winter with Dewasansan and Miyama Nishiki Rice received from summer's bounty, which harmonize beautifully. Delicious and fresh chilled, but when warmed it progressively reveals layers of beautiful, soft flavors that had previously been sealed in. Fragrant and full bodied.

Awards
2005 Japanese Sake Award Gold Prize 2014 The Fine Sake Japan - Sake Good in a Wine Glass Highest Gold Prize