

Mutual Trading, Inc. Japanese Sake Spec Sheet

Brewery	Tamano Hikari Brewery
Founded	1673
Profile	For over 300 years, Tamano Hikari Brewery has been working their hardest to brew supreme quality sake. Their motto is that "Good Sake comes from Good Rice" and so they polish all of their sake rice - obtained through contracts with private farmers - within the walls of their brewery. They were one of the first to halt the use of additives like alcohol and sugar, but were also the first to halt use of preservatives, and basically reestablished Junmai sake. In 1980, they added Ginjo style sake to their repertoire. Now almost all the sake they produce is Junmai Ginjo style.

Product Name	Tamano Hikari Junmai Daiginjo Bizen Omachi
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Item Number	5101
Case Contents	12 bottles
Size	720ml
Class	Junmai Daiginjo
Rice	Omachi Rice
Rice (kakemai)	Omachi Rice
Rice-Polishing Ratio	50%
Yeast	No. 901
Sake Meter Value	+3.5
Acidity	1.7
Amino Acids Level	1.2
Alcohol by Volume	16%
Aged	3~6 months
Introduced in	
Brewery Location	Kyoto
Brewery Head	Hiroshi Morimoto



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
Sushi, Sashimi, Tempura and Many other Japanese dishes

Tasting Notes
Made with Omachi rice, the grandfather of all sake rice, and has a fruity Ginjo aroma and a deep flavor.

Awards
2011 Sake Service Institute Show Gold Prize