

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 Ginjo Reizou Shu
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Item Number	5104
Case Contents	20 packs
Size	300ml
Class	Junmai Ginjo
Rice	Yamadanishiki and Others
Rice (kakemai)	Yamadanishiki and Others
Rice-Polishing Ratio	60%
Yeast	No. 901
Sake Meter Value	+3.0
Acidity	1.8
Amino Acids Level	1.5
Alcohol by Volume	15%
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	
Ramen, Japanese Food, Tempura	

Tasting Notes	
For Sake Slurries! This Ginjo Sake that has been made for over 340 years is stored in freezer proof packs - the brewery recommends that you freeze this sake and pour into your glass for a very special treat, but it can be enjoyed in the normal fashion as well.	