

**New York Mutual Trading, Inc.
Japanese Sake Spec Sheet**

Brewery	Taruhei Brewery
Founded	Around 1965
Profile	Visiting Taruhei brewery is like stepping into a different era. They preserve the traditional sake making processes and use exclusively wooden tools whilst brewing. They strongly believe sake should be only made with rice, and therefore only produce Junmai Sake. The ultimate aim is to produce sake you will not get tired of, but which also has originality and personality.

Product Name	Gin Sumiyoshi "Silver Cap" Tokubetsu Junmai
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Item Number	6166
Case Contents	30 bottles
Size	300ml
Class	Tokubetsu Junmai
Rice	Sasanishiki
Rice (kakemai)	Sasanishiki
Rice-Polishing Ratio	60%
Yeast	No. 7
Sake Meter Value	+5
Acidity	1.8~2.0
Amino Acids Level	1.3~1.5
Alcohol by Volume	15~16
Aged	N/A
Introduced in	N/A
Brewery Location	Yamagata
Brewery Head	Kiyoshi Umezu



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
Sukiyaki, Shabu-shabu, Imoni, Steak Yakitori, Hibachi, BBQ

Tasting Notes
Special local rice "Sasa Nishiki" is used to brew this Sake. They release it without performing charcoal filtration (roka), resulting in a tasteful amber hue, and it is well-loved by serious sake fans. Very dry, and aged in Cedar Barrels. "This is how true sake should taste".