

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

Brewery	Tatenokawa Brewery
Founded	1832
Profile	Tatenokawa was the first Sake Brewery in Yamagata who decided to brew exclusively Junmai Daiginjo class sake, and hope to continue to do so while providing their high quality merchandise at an affordable price. Nearly all of the rice they use to brew is locally grown Miyama Nishiki and Dewasansan. In 2014, ANA International picked this sake for their First Class and Business Class sake.

Product Name:	Tatenokawa Kyokugen Junmai Daiginjo
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Item Number	7539
Case Contents	6 bottles
Size	720ml
Class	Junmai Daiginjo
Rice	Yamada Nishiki
Rice-Polishing Ratio	8%
Yeast	Yamagata KA, No.1801
Sake Meter Value	-3
Acidity	1.4
Amino Acids Level	0.8
Alcohol by Volume	15-16%
Aged	
Introduced in	2014
Brewery Location	Yamagata Prefecture
Brewery Head	Junpei Sato



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

Tasting Notes
Many years ago, Tatenokawa Shuzo's sixth-generation president and master brewer Junpei Sato had a vision and a wish - to brew a sake with aromaticity, delicacy, depth and reverberance, made with a then-never-before-achieved 8% rice polish ratio remaining. Now, Tatenokawa Shuzo proudly presents the ultimate sake Tatenokawa "Kyokugen". A gem even amongst Junmai Daiginjo - the highest classification in all sake - this limited edition bottling is a combination of his and his young brewing team's passion, and all the skill he and his family have honed since opening in 1832. He invites all to savor the possibilities of such a precipice of Japanese Sake, leagues and bounds apart from the everyday Daiginjo.