

Mutual Trading, Inc.
Japanese Sake Spec Sheet

Brewery	TATENOKAWA, INC.
Founded	1832
Profile	TATENOKAWA specializes in brewing Junmai Daiginjo sake, with heavy emphasis on rice milling techniques. The main sake rice used is Dewasansan and Miyama nishiki, as well as smaller varieties grown in the Shonai region, Yamagata Prefecture. As for the direction of the taste of sake as a whole we make, it has a beautiful aroma and is a clean taste of sake. The water used for sake brewing is soft water from Mt. Choukai, one of the 100 famous mountains in Japan.

Product Name	Nehan
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Item Number	10729
Case Contents	12 bottles
Size	720ml
Class	Junmai Daiginjo
Rice	Soubei Wase
Rice (kakemai)	
Water	Soft Water
Rice-Polishing Ratio	18%
Yeast	House Kobo
Sake Meter Value	0
Acidity	1.5
Amino Acids Level	1.6
Alcohol by Volume	15%
Aged	3 Years
Introduced in	2022
Brewery Location	Yamagata Prefecture
Brewery Head	Jumpei Sato



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

FRAGRANT	LIGHT	AGED	RICH
	○	○	

COLD	ROOM TEMP	BODY TEMP	WARM
	○	X	X

APERITIF	APPETIZER	MAIN DISH	DIGESTIF
○	○	○	

Food Pairings
Grilled vegetables, lighter styles of pasta dishes, or for Japanese cuisine, spinach with karashi-su-miso, and fresh sashimi.

Tasting Notes
<p>We chose the recently revived rice “Soubei Wase” for the first NEHAN series, which contributes to the unique flavor of this sake. It took us over three years to revive this rice variety which was originally native to the Shonai Region; it is the parent of legendary heirloom rice strain “Kamenoo”.</p> <p>This sake has a gentle and delicate floral aroma and a soft sweetness. Soubei Wase does not have the ‘flashiness’ of more recently developed sake rice; rather, it gives you a sense of refined rustic beauty. We believe the charm and taste this historic sake rice provides will deepen and mature over time, and thus sake made from it are excellent for aging. We hope you enjoy this sake imagining how the flavors developed with maturation, what it tasted like freshly brewed and how it will be in years to come.</p>