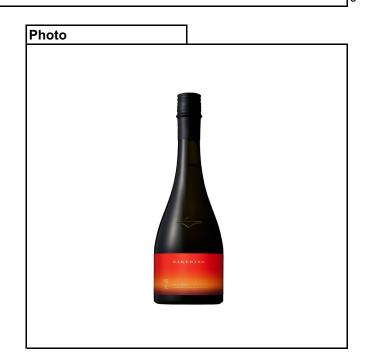
Mutual Trading, Inc. Japanese Sake Spec Sheet

| Brewery | Tatenokawa Inc |
|---------|--|
| Founded | 1832 |
| Profile | TATENOKAWA is the only brewery of Junmai Daiginjo in Japan. The main sake rice used is Dewasansan and Miyama nishiki from 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 | Tatenokawa | Sakerise | Gyo-kou |
|--------------|------------|----------|---------|
|--------------|------------|----------|---------|

| Item Number | 10730 |
|----------------------|---------------------|
| Case Contents | 6 bottles |
| Size | 720ml |
| Class | Junmai Daiginjo |
| Rice | Yukimegami |
| Rice (kakemai) | |
| Water | Soft Water |
| Rice-Polishing Ratio | 18% |
| Yeast | Yamagata KA |
| Sake Meter Value | -2 |
| Acidity | 1.4 |
| Amino Acids Level | 0.5 |
| Alcohol by Volume | 15% |
| Aged | |
| Introduced in | 2023 |
| Brewery Location | Yamagata Prefecture |
| Brewery Head | Jumpei Sato |



| SWEET | SEMI-SWEET | SEMI-DRY | DRY | EXTRA-DRY |
|-------|------------|----------|-----|-----------|
| | | 0 | | |

| FRAGRANT | LIGHT | AGED | RICH |
|----------|-------|------|------|
| 0 | | | |

| | COLD | ROOM TEMP | BODY TEMP | WARM |
|--|------|-----------|-----------|------|
| | | 0 | X | Х |

| APERITIF | APPETIZER | MAIN DISH | DIGESTIF |
|----------|-----------|-----------|----------|
| 0 | 0 | 0 | |

Food Pairings

It goes well with simply seasoned Japanese food, fresh vegetables, fresh fish, shellfish like a oysters, and sushi.

Tasting Notes

The aroma calls clearly to ripe melon. On the palate, a bit of sweetness, gentle umami and soft acidity, but with a long finish that is well balanced and elegant. Begs to be served in a wine glass in order to fully experience it's unique aromas. As for the temperature, we recommend 5°C to 12°C - served right out of the fridge. Enjoy the change in flavour as the temperature changes! The flavour of the sake may not fully open up immediately after opening the bottle. In this case, it is recommended to keep the bottle in the fridge and allow it to air for 2-3 days after opening.