

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
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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
		○		

FRAGRANT	LIGHT	AGED	RICH
○			

COLD	ROOM TEMP	BODY TEMP	WARM
	○	X	X

APERITIF	APPETIZER	MAIN DISH	DIGESTIF
○	○	○	

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.