

## Mutual Trading, Inc. Japanese Sake Spec Sheet

<b>Brewery</b>	Tatenokawa Brewery
<b>Founded</b>	1832
<b>Profile</b>	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.

<b>Product Name</b>	Tatenokawa 50 Nakadori Junmai Daiginjo
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<b>Item Number</b>	4826
<b>Case Contents</b>	12 bottles
<b>Size</b>	720ml
<b>Class</b>	Junmai Daiginjo
<b>Rice</b>	Dewasansan
<b>Rice (kakemai)</b>	
<b>Rice-Polishing Ratio</b>	50%
<b>Yeast</b>	Yamagata KY, No.1801
<b>Sake Meter Value</b>	-2
<b>Acidity</b>	1.4
<b>Amino Acids Level</b>	1
<b>Alcohol by Volume</b>	15~16%
<b>Aged</b>	Less than 1 year
<b>Introduced in</b>	2010
<b>Brewery Location</b>	Yamagata Prefecture
<b>Brewery Head</b>	Junpei Sato



<b>SWEET</b>	<b>SEMI-SWEET</b>	<b>SEMI-DRY</b>	<b>DRY</b>	<b>EXTRA-DRY</b>
	○			

<b>FRAGRANT</b>	<b>LIGHT</b>	<b>AGED</b>	<b>RICH</b>
	○		

<b>COLD</b>	<b>ROOM TEMP</b>	<b>BODY TEMP</b>	<b>WARM</b>
○	○		

<b>APERITIF</b>	<b>APPETIZER</b>	<b>MAIN DISH</b>	<b>DIGESTIF</b>
		○	

<b>Food Pairings</b>
Sushi, Sashimi

<b>Tasting Notes</b>
Polishing Yamagata's original Dewasansan rice to 50% and using only the finest selection of the pressed sake (called the "Nakadori") creates a soft aroma of freshly sliced apple, quince and cherry. Has a light, sweet, overall round flavor with balanced acidity and a pleasantly lingering aftertaste. Best chilled.