

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 Dakuryu Nama Junmai Daiginjo
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Item Number	4547
Case Contents	12 bottles
Size	300ml
Class	Junmai Daiginjo, Nama, Nigori
Rice	Yamada Nishiki
Rice (kakemai)	
Rice-Polishing Ratio	50%
Yeast	Yamagata KA, No.1801
Sake Meter Value	-3
Acidity	1.4
Amino Acids Level	1.2
Alcohol by Volume	16~17%
Aged	Less than 1 Year
Introduced in	2010
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, Sashimi

Tasting Notes
Pours like soft white snow, with very fine and lively carbonation. Uses the king of Sake Rice "Yamada Nishiki" for a bold and exquisite experience.