

## Mutual Trading, Inc. Japanese Sake Spec Sheet

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| <b>Founded</b> | 1832   |
| <b>Profile</b> | Tatenokawa Brewery - the producer of Tatenokawa Junmai Daiginjo - is based in Yamagata Prefecture, which is known as a fruit kingdom in Japan. Their Liqueurs are low in alcohol, and sipping them is just like biting into a fruit - truly a drink you can "eat". Perfect for those of us who don't drink often, or who cannot handle alcohol well. |

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| <b>Product Name</b> | Tatenokawa Nigori Umeshu |
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|--------------------------|---------------------|
| <b>Item Number</b>       | 4018                |
| <b>Case Contents</b>     | 12 bottles          |
| <b>Size</b>              | 720ml               |
| <b>Base</b>              | Liqueur             |
| <b>Ingredient</b>        | Nankobai Ume        |
| <b>Ingredient Origin</b> | Japan               |
| <b>Alcohol by Volume</b> | 11.50%              |
| <b>Aged</b>              | Less than 1 year    |
| <b>Introduced in</b>     | 2010                |
| <b>Brewery Location</b>  | Yamagata Prefecture |
| <b>Brewery Head</b>      | Junpei Sato         |



|       |            |          |     |
|-------|------------|----------|-----|
| SWEET | SEMI-SWEET | SEMI-DRY | DRY |
| ○     |            |          |     |

|          |       |      |      |
|----------|-------|------|------|
| FRAGRANT | LIGHT | AGED | RICH |
| ○        |       |      |      |

|          |           |           |          |
|----------|-----------|-----------|----------|
| APERITIF | APPETIZER | MAIN DISH | DIGESTIF |
| ○        |           |           |          |

|                      |  |
|----------------------|--|
| <b>Food Pairings</b> |  |
|----------------------|--|

|                      |   |
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| <b>Tasting Notes</b> | An unfiltered Umeshu (plum sake) made with Daiginjo grade sake. It contains a generous amount of Ume fruit - not only the juice, but the fruit as well. The unfiltered aspect is from that plummy pulp, which lends a higher viscosity and depth than would be possible in most other Umeshu. |
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| <b>Awards</b> | 2011 Tenman Tenjin Plum wine Competition - Received Most Votes<br>Received Award from Governor of Osaka Prefecture |
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