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 PHOENIX Junmai Daiginjo

Item Number	9461
Case Contents	12 bottles
Size	720ml
Class	Junmai Daiginjo
Rice	Dewasansan
Rice (kakemai)	
Rice-Polishing Ratio	50%
Yeast	Yamgata Yeast
Sake Meter Value	-2
Acidity	1.4
Amino Acids Level	0.5
Alcohol by Volume	14%
Aged	
Introduced in	2017
Brewery Location	Yamagata
Brewery Head	Satou Junpei

Photo

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

Soft Shell Crab, Sukiyaki, Yuzu Tart, Foie Gras, Lightly Salted Seared Wagyu, Sichuan Style Lamb

Tasting Notes

A bold and bright yet medium-light bodied brew with a lush fruity nose and long tail.
Tatenokawa Shuzo's Masashi Togami and the Grammy Award-winning French rock/pop band Phoenix decided to collaborate out of respect and gratitude to honor the late Mr. Toshiro Kuroda who spent many years working hard to promote sake in Europe. Christian Mazzalai who spearheaded the project stated that “Mr. Kuroda was a great master who taught all the beauties of life which include sake, and is still inspiring us every day. "A portion of sales from the sake will be donated to the Japanese Red Cross Society to support the progression of medical technology.

Awards

ANA Wonder FLY Creative Award Finalist & Prize Winner
Second Grand Prix of the U.S. National Sake Appraisal 2018