

**Mutual Trading, Inc.**  
**Japanese Sake Spec Sheet**

<b>Brewery</b>	Wakaze Brewery
<b>Founded</b>	2016
<b>Profile</b>	An experimental sakagura making sake for modern times. Trained in Japan, they set up their second brewery in Paris to share Wakaze with the world. Everyone, everywhere deserves good sake to enjoy with food, with friends, and without rules. Takuma is the Founder and CEO of Wakaze sakagura. As a graduate in Science and Engineering from the University of Keio and the Ecole Centrale Paris, he began his career at Boston Consulting Group before launching Wakaze in Japan in 2016.

<b>Product Name</b>	Wakaze Cognac Barrel Sake
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<b>Item Number</b>	10633
<b>Case Contents</b>	6 bottles
<b>Size</b>	750ml
<b>Class</b>	Nama, Flavored
<b>Rice</b>	Gegeron
<b>Rice (kakemai)</b>	-
<b>Rice-Polishing Ratio</b>	90%
<b>Yeast</b>	L'élégant du vin blanc
<b>Sake Meter Value</b>	-50
<b>Acidity</b>	4 to 5
<b>Amino Acids Level</b>	-
<b>Alcohol by Volume</b>	14%
<b>Introduced in</b>	2021
<b>Brewery Location</b>	Fresnes, France
<b>Toji Guild</b>	-
<b>Brewery Head</b>	Takuma Inagawa



<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>
A good accompaniment to coq au vin (chicken in red wine), stewed cubes, blue cheese or after a meal.

<b>Tasting Notes</b>
Aged in cognac barrels, cognac barrel saké has a rich aroma and soft texture reminiscent of honey, caramel or dried fruit.