

**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>	Ispahan Rose Sake
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<b>Item Number</b>	10634
<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>	-25
<b>Acidity</b>	3 to 4
<b>Amino Acids Level</b>	-
<b>Alcohol by Volume</b>	13%
<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>
It is easy to use in desserts for chocolate-mousse and red-fruit cakes and also in cocktails.

<b>Tasting Notes</b>
The bewitching roses of Ispahan give a delicate floral fragrance, the lychee brings a soft, sweet flavour and, finally, the raspberry brings a pleasant fruity and moderate acidity to this delicate recipe.