

Mutual Trading, Inc.
Japanese Sake Spec Sheet

Brewery	TAKARA SAKE USA
Founded	1983
Profile	YUKI Nigori is a premium unfiltered sake infused with refreshing natural fruit flavors. Using traditional techniques that have withstood the test of time, TAKARA has mastered the art of nigori sake, the foundation of this wonderful blend. By combining a smooth and lightly creamy nigori sake with the rich aroma and essence of fruits, TAKARA has created a delightfully stimulating aperitif and captivating dessert beverage, suitable for any occasion. YUKI, meaning "snow," is a name that connotes the purity of snow, innocence, and beauty - a perfect description for TAKARA's YUKI Nigori sake.

Product Name	YUKI Nigori White Peach
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Item Number	2863
Case Contents	12 bottles
Size	375ml
Base	Unfiltered Sake (Nigori)
Ingredient	Sake (water, rice, koji (<i>Aspergillus oryzae</i>)), water, invert sugar, fructose, dextrose, flavor.
Ingredient Origin	
Alcohol by Volume	10%
Aged	-
Introduced in	2015
Brewery Location	Berkeley, CA
Brewery Head	Berkeley, CA



SWEET	SEMI-SWEET	SEMI-DRY	DRY
0			

FRAGRANT	LIGHT	AGED	RICH
0			0

APERITIF	APPETIZER	MAIN DISH	DIGESTIF
0	0		0

Food Pairings
Enjoy on its own or as a spritzer (on ice with soda water). For dessert, pour it over olive oil cake.

Tasting Notes
Notes of tart, white peach and fresh almond show as gentle aromas and rich flavors in this creamy, full-bodied Nigori sake. Sweet and mouth-watering with surprisingly clean finish.

Awards