

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

Brewery	Takasago Brewery
Founded	Around the 1980s
Profile	In Takasago's quest for recognition as Hokkaido's most beloved sake brewery, they carve these words into each drop of precious sake - "Anzen (Safe), Anshin (Peace of Mind), Oishii (Delicious)". In 1990, they began utilizing their unique Ice Dome/Igloo Room brewing method - at night, temperatures reach -15°C! Despite the extreme conditions, the brewery strives to create a kind of sake that can truly only be produced in Ashikawa, Hokkaido Prefecture.

Product Name	Taisetsu Junmai Ginjo
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Item Number	8440
Case Contents	12 bottles
Size	720ml
Class	Junmai Ginjo
Rice	Hokkaido Rice
Rice (kakemai)	Hokkaido Rice
Rice-Polishing Ratio	45%
Yeast	N/A
Sake Meter Value	+3
Acidity	1.3
Amino Acids Level	1.1
Alcohol by Volume	15~16%
Aged	6 Months
Introduced in	
Brewery Location	Hokkaido
Brewery Head	Yoshihisa Morimoto



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
Sushi, Sashimi, White Fish dishes

Tasting Notes
Brewed with water from Asahikawa Hokkaido Taisetsu Mountain in great igloos made from Kamakura Ice. Has an elegant, gentle and slightly sweet aroma with a nice rice flavor. Clean, dry and sharp with a refreshing finish.

Awards
2013 Japan Warm Sake Contest - Gold Prize