

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

Brewery:	TAKARA SAKE USA
Founded:	1983
Profile:	TAKARA SAKE USA INC., was established in 1983 in Berkeley, California and became a member of TAKARA GROUP, the leading corporation of alcohol related business in Japan. TAKARA has a well of experience producing sake, mirin and shochu, accumulated over a period of more than one-and-a-half centuries. TAKARA SAKE USA has taken pure snow melt from the Sierra Nevada Mountains and superior rice from the fertile Sacramento Valley. To this, they apply traditional sake-making craftsmanship and modern technology to produce a sake worthy of TAKARA mark.

Product Name:	Sho Chiku Bai Organic Nama
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Item Number	8000
Case Contents	12 bottles
Size	300ml
Class	Junmai Organic
Rice	Calrose (Organic)
Rice (kakemai)	
Rice-Polishing Ratio	60%
Yeast	
Sake Meter Value	+3
Acidity	1.5
Amino Acids Level	1.3
Alcohol by Volume	15.0%
Aged	
Introduced in	2000
Brewery Location	Berkeley, CA
Factory Head	Berkeley, CA



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
Cold soba noodles, sushi (including mackerel), broiled lobster (without butter), or cold thinly sliced smoked duck Brie, manchego, gruyere or cambozola

Tasting Notes
Unlike other sake types, Organic Nama is micro-filtered rather than being pasteurized by heat. While high temperatures can change the subtle flavors of sake, the micro-filtration process retains the original nama (young and fresh) flavors. It is rich and savory with comforting aromas and the flavors of corn flakes, banana bread, macadamia nuts and mild spices. On the palate, a hint of cocoa lingers.