



TAKA

NOBLE ARROW

ABOUT THE SAKE: The limestone covered mountains nearby give this sake a rich mineral driven structure packed with tension and pronounced acidity. A timeless style of sake that old-world wine drinkers easily gravitate to.

TASTING NOTES & FOOD PAIRING: Aromas of green melon rind and kaffir lime leaves. Creamy, luxurious mid palate with a spearmint-driven herbal finish.

Perfect pairing for seafood dishes of poached halibut, Dover sole or shrimp in garlic oil.

TAKA: 4th generation President/Toji Takahiro Nagayama is passionate about his estate grower-producer style sake, allowing him to brew sake that represents his personality and to reach all the people who drink it.

- "Taka" is the first character of Takahiro-san's name and means "noble." His unwavering discipline and commitment to technical precision results in elegant but restrained sake.

QUALITY GRADE Tokubetsu
Junmai

SEIMAIBUAI 60%

RICE Yamada Nishiki & Hattan
Nishiki

ALCOHOL 15.5%

SIZE 6/720

PRICE \$36

UPC 835603005905

