



# 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

