

Time Machine 2014 Vintage



A deeply sweet sake, balanced by levels of acidity and strong ripening tones. Perfect as an aperitif or with dessert.

A sake aged for over 3 years

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36cl - alc. 11% vol.

Product Type: Sake Nihonshu

Category: Junmaï Koshu

Alcohol: Alc. 11% Vol.

Format: 36cl

Producer: Kinoshita Shuzo

Region: Pref. of Kyoto

Rice type: Kitanishiki

Rice milling: 88%

About the brewery : Located in the beautiful Fushimi region south of Kyoto, one of Japan's most popular sake regions, Masuda Tokubee's brewery is bordered by three major rivers. Thanks to this access to water and river transport, numerous breweries have been established here since the 17th century. Masuda Tokubee has been here since 1675 and is the oldest brewery in Fushimi. It has brought "doburoku", unfiltered, unpasteurized and sparkling "home-made" sake, back into fashion; Masuda Tokubee is a pioneer in bottling Nigori, unfiltered sake.

Detailed tasting notes : The antique methods used to brew Time Machine mean that, even as a freshly pressed sake, it already has as much colour as would be found in orthodox brews only after five or ten years of ageing. In this matured version, the originally profound colour and flavour have deepened further thanks to more than three years of bottle-aging. The rich aromatics resemble Madeira or port wine, with tangy dried fruit notes like a sherry-laden fruitcake or well-matured christmas pudding. You may find some sediment, but this will not adversely affect the thought-provoking flavour.