Koi Tancho



Literally “Rising Sun”, this cuvée is inspired by the symbolism of the Nishikigoi Tancho carp, recognizable by the round scarlet spot on its head. A sake that invites interpretation. The sun represents purity and clarity in Japanese culture. It also embodies values such as honor, discipline and perseverance.

Sake as an ode to resilience

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72cl - alc. 16% vol.

Product Type: Sake Nihonshu
Category: Junmaï Daïginjo
Alcohol: Alc. 16% Vol.
Format: 72cl bottle
Producer: Imayo Tsukasa Shuzo
Region: Pref. of Niigata
Rice type: Koshitanrei
Rice milling: Secret
Tasting temp.: Cold
Aromatic profile: Expressive, fruity

Detailed tasting notes: Nishigikoi Tansho is made from 100% Koshitanrei rice. This rice, grown exclusively in Niigata prefecture, is the fruit of 15 years of development, culminating in 2004. It is a cross between Yamadanishiki, renowned for its rich, flavorful sake, and Gohyakumangoku, a Niigata native known for its light, clear sake. This variety revolutionized the organization of sake competitions, to the point of leading to the abolition of the two-category judging system, due to Niigata's dominance in competitions thanks to this exceptional rice. Koshitanrei is truly a symbol of the challenges and efforts of Niigata's pioneers.

Tasting notes: A representative of the best Niigata has to offer. To be enjoyed with your most refined preparations, for exceptional dinners.

About the brewery: Established in 1767 Imayo Tsukasa actually began its history as an inn and sake shop. It wasn't until the middle of the Meiji era that it became a brewery and devoted all its efforts to production. The factory is located in Nuttari, the historic heartland of Japanese fermented products such as miso, soy sauce and, of course, sake. Today, Imayo Tsukasa is an emblematic and prestigious representative of Niigata's sake houses. Its products are in the purest 'tanrei Karakuchi' style, lively, dry and thirst-quenching.