

# Tatenokawa Shuryu

## Product features:

Product Type: Sake Nihonshu  
Category: Junmaï Daiginjo  
Alcohol: Alc. 15.5% Vol.  
Format: 72cl bottle  
Producer: Tatenokawa Shuzo  
Region: Pref. of Yamagata  
Rice type: Yamadanishiki  
Rice milling: 50%  
Tasting temp.: Cold  
Aromatic profile: Refreshing, floral



## Product short description:

A sake made from 50% polished Yamadanishiki rice and a combination of yeasts, the no.9, plus a yeast "house" developed specifically to generate beautiful fruity and floral aromas, very popular in Japan right now.

## At the same time floral, fruity and full-bodied, the spearhead of Tatenokawa

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72cl - alc. 15.5% vol.

## Product description:

**About the brewery :** Tatenokawa Shuzo is a sake brewery located in Yamagata Prefecture, Japan. Founded in 1832, the brewery is renowned for producing high-quality sake. It is committed to using premium ingredients and respecting traditional brewing methods while incorporating modern techniques to create sakes that reflect excellence and innovation. Tatenokawa Shuzo is also known for its artisanal approach and commitment to preserving sake traditions while exploring new avenues of taste. Tatenokawa Shuzo's products are appreciated both locally and internationally for their complexity, finesse and distinctive character.

**Detailed tasting notes** : Tatenokawa's flagship ginjo sake is highly fragrant, with fruity and floral flavors. The nose is both flowery and full-bodied, a typical characteristic of Yamadanishiki rice. Highly aromatic, it remains fresh and well-balanced on the palate.

**Serving suggestions** : With its remarkable balance, this sake is the perfect accompaniment to white meat dishes, as well as white-fleshed fish such as cod, pollack or sole.