

Tentaka Umakara



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A dry sake, a powerful umami

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72cl - alc. 15% vol.

Product Type: Sake Nihonshu
Category: Futsuushu
Alcohol: Alc. 15% Vol.
Format: 72cl bottle
Producer: Tentaka Shuzo
Region: Pref. of Tochigi
Rice type:
Rice milling: 60%
Tasting temp.: Cold to hot
Aromatic profile: Mineral, vivid

About the brewery : Tentaka is located in the heart of Tochigi prefecture, in the town of Otawara. It's a region rich in nature, with a pleasant, sunny climate, mild temperatures in summer and cool temperatures in winter. The surrounding area, between the Nakagawa and Tokugawa rivers, is fertile. Rice has always been grown here. Water is abundant and pure, available from the Nasudake spring in the northern part of the Prefecture. The conditions for producing quality sake are therefore largely in place, and the Tentaka brewery is making the most of them in a rather original production process. Within this ideal environment, it combines a very strict approach to the quality of the raw material, using organically grown rice, with a strong desire to promote the automation and computerisation of its production processes by introducing the most cutting-edge equipment in the brewery. This is a necessity in Japan, where the working population is shrinking, but it is also a desire on the part of Tentaka to enable its employees to work in complete safety, while maintaining a high level of quality. The brewery also produces its own rice, a rarity these days, helping to blend tradition and modernity.

Detailed tasting notes : With Umakara, the Tentaka Shuzo brewery plays the quality card to produce a Futsuushu, or "table sake" with remarkable qualities. In addition to the care taken, it is made with noble ingredients such as 60% polished Goyakumangoku rice! These efforts were rewarded with a double gold medal at the International Wine Challenge in London in 2018, in the 'Best Futsuushu' and 'Great Value Sake' categories. The nose is discreet and delicate, with hints of cereals and dried fruit. Its rich umami brings roundness and smoothness. It is supple and fresh on the palate, with a slight bitterness. The finish is clean and thirst-quenching.

Tasting notes : Futsuushu sakes are generally entry-level, affordable products, often less complex than sakes from the Tokutei Meishoshu appellation. But this is a very fine sake, easy to drink and very thirst-quenching. Best enjoyed chilled, or warmed.