

# Imayo Tsukasa Oysters

## Product features:

Product Type: Sake Nihonshu  
 Category: Junmai Ginjo  
 Alcohol: Alc. 12% Vol.  
 Format: 72cl bottle  
 Producer: Imayo Tsukasa  
 Region: Pref. of Niigata  
 Rice type: Gohyakumangoku  
 Rice milling: 65%  
 Tasting temp.: Cold  
 Aromatic profile: Refreshing, floral



## Product short description:

Imayo Tsukasa Oysters has been specially developed to accompany fine oysters. With only 12% alcohol, this Junmai sake is very clean and relatively dry in the mouth. Its light acidity and rich umami make it a perfect companion with oysters.

## Developed especially to accompany oysters

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 72cl - alc. 12% vol.

## Product description:

**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.

**Serving suggestion** : As the name suggests, with oysters. Try emptying the shells of their water twice and pouring half a capful of sake into the shell before tasting !