

Tatenokawa Seiryu



A signature Junmai Daiginjo from Tatenokawa, light and elegant. With fruity notes and a soft sweetness, it offers a refreshing and balanced experience—ideal for beginners.

Crystal-clear, smooth and delicately fruity

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72cl - alc. 14% vol.

Product Type: Sake Nihonshu
Category: Junmai Daiginjo
Alcohol: Alc. 14% Vol.
Format: 72cl bottle
Producer: Tatenokawa Shuzo
Region: Pref. of Yamagata
Rice type: Dewasansan
Rice milling: 50%
Tasting temp.: Cold
Aromatic profile: Refreshing, floral

Detailed tasting notes: Tatenokawa Seiryu reflects the brewery’s pursuit of purity and elegance. Made from Dewasansan rice polished to 50%, this Junmai Daiginjo presents a clear, luminous appearance. The nose is subtle and refined, with aromas of pear, green apple, and a hint of melon. On the palate, it opens with gentle sweetness, balanced by a lively acidity. The texture is smooth and light, with a clean, refreshing finish. This sake is all about finesse—quietly expressive, like a mountain stream: pure, fresh, and serene.

Tasting advices: Best served chilled (8–12°C) in a white wine glass to enhance its delicate aromas. It pairs beautifully with refined dishes such as sashimi, white fish carpaccio, steamed vegetables, cold tofu (hiyayakko), or light tempura. It also makes a perfect aperitif. With a low alcohol content (14%), it’s ideal for sake newcomers or those seeking a graceful, easy-drinking profile. Store in a cool place and consume shortly after opening.

About the brewery: Founded in 1832 in the Shōnai region, Tatenokawa Brewery (meaning “Castle River”) was born from a feudal lord’s admiration for the area’s pristine water. Officially established in 1854, it has become a symbol of Yamagata’s sake craftsmanship. Located in Sakata, between sea and mountains, the brewery enjoys a winter climate ideal for brewing and uses spring water from Mt. Chōkai, renowned for its purity. Tatenokawa is unique in its exclusive focus on Junmai Daiginjo, the highest grade of sake. It uses only locally grown rice varieties such as Dewasansan, Miyama Nishiki, and Kamenō-o, often cultivated organically or with special care. The brewery is also known for its extreme rice polishing techniques—sometimes down to 1%—and for its young, forward-thinking team dedicated to quality and international reach.