Tatenokawa Kyuryu



Part of Tatenokawa's Extreme series, Kyuryu is a vibrant and elegant Junmai Daiginjo made from Dewasansan rice polished to 33%. A perfect balance of sweetness, acidity, and umami—ideal for exploring premium sake.

Refined freshness from a mountain stream

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72cl - alc. 15% vol.

Product Type: Sake Nihonshu
Category: Junmaï Daïginjo
Alcohol: Alc. 15% Vol.
Format: 72cl bottle
Producer: Tatenokawa Shuzo
Region: Pref. of Yamagata
Rice type: Dewasansan
Rice milling: 33%
Tasting temp.: Cold
Aromatic profile: Refreshing, floral

Detailled tasting notes: Tatenokawa Kyuryu (meaning "rapid stream") is a Junmai Daiginjo that captures the clarity and energy of a mountain torrent. Crafted from Yamagata-grown Dewasansan rice polished to 33%, it belongs to the brewery's "Extreme" series, dedicated to ultra-refined sake. The nose is expressive, with notes of white fruits (pear, apple), fresh flowers, and a hint of steamed rice. On the palate, it opens smoothly, followed by a lively acidity that balances a gentle sweetness. Umami is present but subtle, adding depth without heaviness. The finish is clean and refreshing, with elegant persistence. This sake offers a harmonious experience—both accessible and sophisticated—perfect for discovering the nuances of Junmai Daiginjo.

Tasting advices: Best served chilled (8–12°C) to enjoy its full aromatic finesse. It pairs beautifully with delicate dishes such as sashimi, white fish carpaccio, seafood, or steamed vegetables. It also complements lightly sweet-savory dishes like tuna tataki or teriyaki chicken. With its balance and lightness (15% ABV), it suits both newcomers and seasoned sake lovers.

About the brewery: Founded in 1832 in the Sh?nai 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. Ch?kai, 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 Kameno-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.