

Umakara set



With Umakara, the Tentaka Shuzo brewery plays the quality card to produce a Futsuushu with remarkable qualities. In addition to the care that is brought to it, this sake is elaborated with noble ingredients like the Goyakumangoku rice polished to 60%!

A 72cl bottle of sake and 2 Reishu sake glasses

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72cl – alc. 15% vol.

Product Type: Sake Nihonshu

Category: Futsuu Shu

Alcohol: Alc. 15% Vol.

Format: 72cl bottle

Producer: Tentaka Shuzo

Region: Pref. of Tochigi

Rice type: Gohyakumangoku

Rice milling: 60%

Tasting temp.: Cold to hot

Aromatic profile: Mineral, vivid

Effortshave been rewarded with a double gold medal at the International Wine Challenge of London in 2018, in the categories "Best Futsuushu" and "Great Value Sake". We have a sake with a discreet, delicate nose, on cereals and dried fruits. Half dry, it presents a rich umami which brings roundness and smoothness. It is supple and fresh in the mouth, with a slight bitterness. The finish is clear and refreshing.

Tasting tips: Futsuushu-style sakes are generally entry-level and affordable products, often less complex than sake from the Tokutei Meishoshu appellation. But here we have a very beautiful sake, easy to consume and to give all the meal, very refreshing. To enjoy fresh or heated.