

# Koï Gold

## Product features:

Product Type: Sake Nihonshu  
Category: Junmaï Daiginjo  
Alcohol: Alc. 17% Vol.  
Format: 72cl bottle  
Producer: Imayo Tsukasa Shuzo  
Region: Pref. of Niigata  
Rice type: Secret  
Rice milling: Secret  
Tasting temp.: Cold  
Aromatic profile: Expressive, fruity



## Product short description:

Koï Gold is a sake produced to commemorate the beginning of the Reiwa era. It is elegantly bottled in Takata Yaki, a unique material, a specialty of the Gifu region, between porcelain and ceramics, selected for its favorable interaction with sake. The designs on the bottle are in gold.

## Limited Edition 200 bottles

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72cl - alc. 17% 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.

**Detailed tasting notes :** Koï Gold is a sake produced to commemorate the beginning of the

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Reiwa era. It is elegantly bottled in Takata Yaki, a special material from the Gifu region, somewhere between porcelain and ceramic, selected for its favourable interaction with the sake. The bottle's decoration, reminiscent of the Koï carp, is in gold. This is a Junmai Daiginjo produced from Koshitanrei rice from Niigata. This is a competition sake, filtered in small cloth bags (fukurodori) without pressure. It is stored and matured in bottles at -2°C. On the palate, the sake is fresh and clean. The nose is fruity, with fine notes of citrus fruit, pear, apple and melon. The acidity is reasonable, slightly sweet and well-balanced. The finish is clean, retaining the umami depth of the Koshitanrei rice. A limited edition of 200 bottles numbered by Kuramoto M. Tanaka.

**Tasting advice :** For special moments or exceptional gifts.