

Tamagawa Kimoto



This sake is produced by the first European toji, the Englishman Phillip Harper. It has a slightly woody aroma and taste, and has been matured for six years.

Fresh and complex. Woody aromas, rice, water

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72cl - alc. 15% vol.

Product Type: Sake Nihonshu
Alcohol: Alc. 15% Vol.
Format: 72cl bottle
Producer: Kinoshita Shuzo
Region: Pref. of Kyoto
Rice type: Gohyakumangoku
Rice milling: 77%
Tasting temp.: Cold to hot
Ingredients: Rice, rice koji

About the brewery : Located in the magnificent region of Fushimi, south of Kyoto, one of the most popular sake regions in Japan, the Masuda Tokubee brewery is bordered by three large rivers. Thanks to this access to water and river transport, many breweries have been established here since the 17th century. Masuda Tokubee has been here since 1675 and is the oldest brewery in Fushimi. Masuda Tokubee is a pioneer in the bottling of Nigori, unfiltered sake.

About Tamagawa 2017 Kimoto : Tamagawa 2017 Kimoto is a traditional slow-brewed kimoto sake made from natural rice, grown specifically to support the stork population near the brewery. Slightly woody aroma and taste, matured for six years. Rich in flavour, but easy to pair with food. Can be drunk at any temperature, although brewmaster Philip Harper prefers it warm.