

SAKE TENGOKU

FINE SAKE FROM JAPAN



COMPANY	TSURUNOE
BRAND	AIZU CHUSHOU
TYPE	JUNMAI DAIGINJO
DESIGNATION	HATTANISHIKI
PREFECTURE	FUKUSHIMA
ADDRESS	2-46 NANOKAMACHI
ADDRESS	AIZU WAKAMATSUSHI
ADDRESS	FUKUSHIMA, JAPAN
TOJI	Sakai Yoshimasa
FOUNDED	1794
POLISHING RATIO	40%
ALCOHOL	16-17%
SMV +/-	+1.0
ACIDITY	1.2
RICE KOJI	HATTANISHIKI
RICE KAKE	HATTANISHIKI
YEAST STRAIN	PROPRIETARY YEAST
RECOMMENDED TEMP	CHILLED 46°F - 50°F

TASTING NOTES:

This Junmai Daiginjo has a beautiful nose full of banana, melon and star anise. The all natural brewing process gives this sake a bright fresh palate of plum, lime and minerality with a clean dry finish. A very food friendly sake, and is thought to be best after the meal with a light, smooth, rich cow's milk cheese.

ABOUT TSURUNOE:

Tsurunoe is a very traditional, small brewery founded in 1794. It was originally intended for making miso and soy sauce. The water is classically soft, and they use only locally grown rice. The reflection of their technique is to brew a sake that begins with a big mouthfeel, that lasts long and slowly, beautifully, fading away in the mouth. Aizu Chushou sake are aged, blending older sake with newer sake; the aging process allowing the sake to become more sweet and flavorful.

FOOD PAIRINGS:

Poached Lobster, Seared Scallops, Tofu, Steamed Dumplings

CHEESE PAIRINGS:

Brillat Savarin, Cambozola, Dulce Latte Gorgonzola, Mimolette