

SAKE TENGOKU

FINE SAKE FROM JAPAN

アルコール分15度/精米歩合55%
原材料名 米(国産)・米麹(国産米)・醸造アルコール
清酒 飲酒は20歳になつてから。
妊娠中や授乳期の飲酒は控えて下さい。

福島県会津若松市七日町二四六
鶴の江酒造株式会社
1.8L詰

あいちゅうじょう
会津中樽

特別本醸造



製造年月

COMPANY	TSURUNOE
BRAND	AIZU CHUSHOU
TYPE	HONJOZO
DESIGNATION	TOKUBETSU
PREFECTURE	FUKUSHIMA
ADDRESS	2-46 NANOKAMACHI
ADDRESS	AIZU WAKAMATSUSHI
ADDRESS	FUKUSHIMA, JAPAN
TOJI	Sakai Yoshimasa
FOUNDED	1794
POLISHING RATIO	55%
ALCOHOL	15-16%
SMV +/-	+4.0
ACIDITY	1.0
RICE KOJI	GOHYAKUMANGOKU
RICE KAKE	TAKENEMINO
YEAST STRAIN	PROPRIETARY YEAST
RECOMMENDED TEMP	CHILLED OR ROOM TEMP 46°F - 70°F

TASTING NOTES:

An inviting sake full of sweet spice, almond and smoke with a slight herbaceous character. Off dry, rich and almost chewy, the palate features melon, peach and mineral notes with a distinctively dry finish.

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:

Duck, Chinese, Italian, Cured Meat, Sashimi, Carpaccio, Fresh Crab, Ceviche

CHEESE PAIRINGS:

Pt. Reyes Tome, Asiago Mezzuna, Jeff Select Gouda