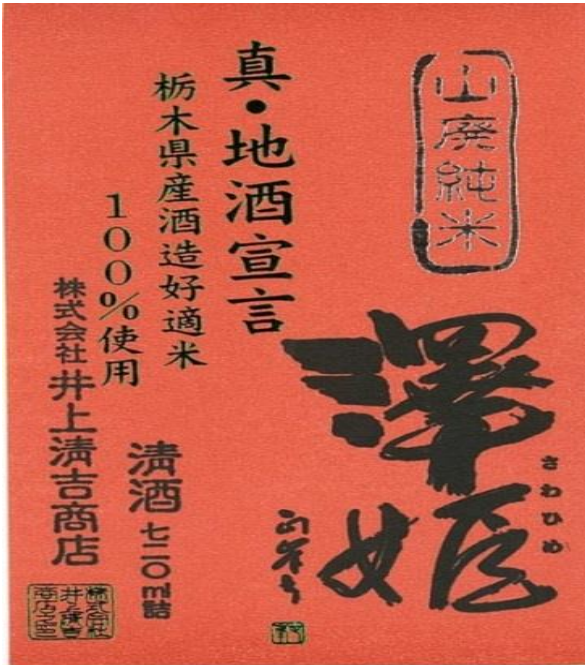


SAKE TENGOKU

FINE SAKE FROM JAPAN



COMPANY	INOUE SEIKICHI CO
BRAND	SAWAHIME
TYPE	JUNMAI
DESIGNATION	YAMAHAI
PREFECTURE	TOCHIGI
ADDRESS	1901-1 SHIRASAWACHO
ADDRESS	UTSONOMIYASHI, TOCHIGI
ADDRESS	JAPAN
TOJI	HIRO INOUE
FOUNDED	1868
POLISHING RATIO	65%
ALCOHOL	16-17%
SMV +/-	+1.0
ACIDITY	2.3
RICE KOJI	HITOGOKOCHI
RICE KAKE	HITOGOKOCHI
YEAST STRAIN	KT-901
RECOMMENDED TEMP	CHILLED OR ROOM TEMP 46°F-70°F

TASTING NOTES:

This sake has aromas of gardenia, ripe kiwi, papaya, green peppercorn, aged compte cheese and notes of nutmeg, mushroom, toasted oat and yeast. This sake is bright, dry and lively with medium plus acidity, and full bodied on the palate with a long finish.

ABOUT INOUE SEIKICHI CO. :

Owner and Toji, Hirohito Inoue is revered within the Shimotsuke Brewers Association. Inoue's vision is all about the promotion of the Tochigi prefecture; the local water source, only locally grown rice, and only locally produced music is played during the brewing season. Using the local Hitogokochi rice, milled to 65%, both for the koji and the mash, this yamahai style sake is brewed dry and rich. Hirohito Inoue is known for his award winning sake and was awarded Brewer of Year at the IWC Sake Competition in London in 2010.

FOOD PAIRINGS:

Smoked or oily fish, fried Calamari and Fish Tempura, and especially delicious with Fried Chicken or a hearty French Onion Soup.

CHEESE PAIRINGS:

Amazingly versatile and complimentary to all varieties of cheese.