

Kimoto Junmai Muroka Nama Genshu

# Takesuzume

F S F



A richly acidic sake

### Tasting comment

Almost transparent pale yellow. The nose gives off a simple impression, between grapefruit and pear on one hand and the rice aromas on the other hand. The attack is powerful. On a rich sweet base, the kimoto acidity is similar to a yoghurt's. Both flavors spread together in the mouth. Bitterness arises at the end and gives a body to the sake. The taste remains after swallowing.

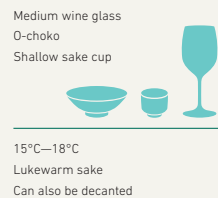
### Pairing

For this strongly acidic sake, we recommend an equally acidic cuisine.

Chili pepper marinated aji fish, yoghurt sauce cucumber, Chinese thin noodles salad, Camembert cheese, South-East Asian cuisine with spices and herbs, Bagna Cauda

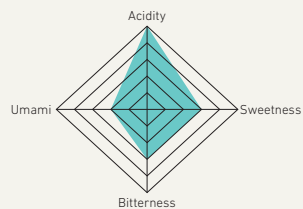
### Recommended cups temperature

Seimai-buai	60%
Rice	Yamada Nishiki
Alcohol	17-18%
Acidic concentration	2.2
Nihonshudo	+8
Amino-acidic concentration	—
Storage	in the fridge



15°C—18°C  
Lukewarm sake  
Can also be decanted

### Taste balance



A purely local sake: water, rice, yeast, each ingredient is a present from nature.

The brewery Otsuka Shuzo was founded in 1896 at the mount Ikeda's foot. Its main brand, "Takesuzume", is entirely made from Ikeda town's ingredients, from the water to the rice or the yeast. The farmers cultivate Yamada Nishiki rice within the town itself and the water is from the Kasu River. The high quality of the rice produces a nice flavor that ends up in the sake's umami. It is made following the traditional "kimoto process", in which lactic acid is not added during the starter yeast culture process, but is fermented by yeast and natural bacteria in the air.

Furthermore, the careful preparation of this sake lasts during more than thirty days, to peacefully do the saccharification and the temperature adjusting. The steamed rice, the water and the koji are pressed by two artisans and the master brewer while the mix infuses with the airborne bacteria. They create optimal conditions for the lactic acid and the high-quality yeast to activate. Their rhythm is fundamental, and they work as if the ancient pressing song was still resonating in the brewery. The three brewers paddle the mix during more than three hours in a repetitive movement, one, two, three, with all their force and patience. Thus born "Takesuzume" is characterized by a strong umami flavor, a moderate acidity, and a clear finale. When heated in winter, the acidity is even softer, and the sake taste is even more gentle.



### Otsuka Shuzo Co.,Ltd.

founded in 1884  
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