

Junmai Ginjo

# Tenryo Hida Homare

S U



A pleasant and delicate sake

### Tasting comment

A pale yellow. The ginjo aromas of apple and pear and the refreshing hints of green herbs harmonize with the lime and powdery rice aromas. A delicate sweet taste and acidity fill the mouth smoothly as the finish's bitterness leaves a slightly mellow impression.

### Pairing

This mellow sake is recommended with a simple cuisine with high quality ingredients.

Bang bang chicken, salty grilled chicken, roast beef, white-fleshed fish pie, grilled ayu fish with salt

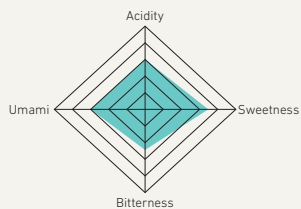
### Recommended cups temperature

Small to medium wine glass  
Guinomi



Around 14°C  
Warm sake(35°C—45°C)

### Taste balance



## Bringing you the everlasting "Tenryo taste", born from the riches of nature

"Tenryo" means "the imperial land". During the Edo period (1603-1868), the Hida region where Tenryo Shuzo is located used to be a land belonging to the imperial house, hence its name. The founder was from Shiga and started his brewery in a stopover town for the regional travelers, 340 years before. It is located fifteen away by car from one of the three famous sources of Japan, Gero onsen, in a half animated half peaceful city. It was maintained thanks to the affection of the local people, while preserving its traditional brewery techniques.

The water used by Tenryo Shuzo comes from Mount Ontake, a sacred mountain and cross Mont Gero Gozen (1412 meters). It is drawn from 30 meters well on the property itself. This very pure and soft water has slightly sweet taste. This characteristic is transmitted to a supple sake, perfectly aligned with the Hida production. Since the last few years, following the motto "the water is from here and so is the rice", the brewery has teamed up with a local farmer union to use fallow plots as rice fields. They cultivate Hida Homare and Yamada Nishiki rice varieties. It might be thanks to the typical northern wind of Hida, the mashitakaze, but the rice has a nice quality and is not prey to the pests. The "Junmai Ginjo Hida Homare Tenryo" is made exclusively from Hida Homare rice. The softness of the water and the rice umami meet there and unfold in the mouth.

The most important thing in sake-brewing is: "a never-changing taste". The master brewer strives to apply the best techniques, in temperature management for example, to adapt to the rice and water that change year after year. As the 9th owner Matasuke Uenoda pledges: "while we evolve, we try to maintain the delicious taste of sake, and hold dear what makes people say 'this is Tenryo:'"



### Tenryo Sake Brewing Co., Ltd. (Tenryo Shuzo)

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