

Junmai Daiginjo

Tamakashiwa

F S U

A gorgeous and balanced
with a lightly sweet taste

Tasting comment

Hints of pear, yellow apple, or peach. The soft sweetness of melon, the well-balanced umami, and a refreshing and moderate acidity fill the mouth pleasantly. As we taste it, the sake's mellowness comes out. When served warm, its sweetness is akin to honey.

Pairing

Best at the beginning of the meal. This strong sake with a lightly sweet taste is suitable for a fruity dish or moderately acid cuisine.

White radish and carrot in a vinegar and yuzu sauce,
capellini with white peach, peach sorbet,
dry-cured ham and melon, apple and cucumber salad



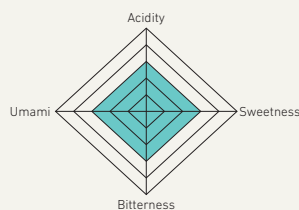
Seimai-buai	35%
Rice	Yamada Nishiki
Alcohol	17%
Acidic concentration	1.3
Nihonshudo	+2
Amino-acidic concentration	0.7
Storage	In a cool, dark place

Recommended cups temperature



Slightly cold (8°C—12°C)
Warm sake, on a wide range
of temperatures (30°C—45°C)

Taste balance



Next to a river port

“we take care of it as if it were alive”

The town of Yaotsu where the Kiso River flows was the biggest river port of the Chuno region. Blessed by this water, the soy sauce and miso makers have been numerous, even today. Yamada Shoten (Kuramoto Yamada) makes its sake from the water of a well located in a place that used to be called “Tamai” (wonderful well), named to honor the delicious water wells. The brewery was founded in 1868.

It endeavors to cultivate its local sake rice, with other interested people. Yamada Shoten focuses on the polishing of the rice. “We do everything by hand, thinking of course of the taste, but also of the people who will drink this sake. It really is a part of the traditional Japanese industry”, says the 6th owner of the brewery, Kazuhiko Yamada. The sake taste does change slightly every year. The master brewer, a local, tells that “by looking at the rice appearance, I think of the sake it will make.” He observes his moromi while thinking of the plant “how is it today?”

The fruit of the efforts of Yamada Shoten, very keen on hand-brewing and trusting in its elite brewers, is the “Junmai Daiginjo Tamakashiwa”. The brewery has not been working on the mellow/dry spectrum but has rather tried to produce “a bottle that would be paired on the simplest everyday tables.” This sake should not be limited to family dinners, because it matches many cuisines.



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founded in 1868
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