

# Takachiyo

## 59 Chapter 3

### THE FACTS

COUNTRY: Japan

REGION: Niigata

CEPAGE: 100% Sake

WINEMAKING: Unpasteurized. Made using a combination of Aiyama and Omachi rice, which gives this brew an incredibly unique taste profile.

### THE STORY

Takachiyo has about 150 years of handmade brewing history producing high quality sake. It was established in 1868 in Minami Uonuma, Niigata at the foot of Mount

Makihata, one of the tall peaks along the Japanese Alps. This area is known for recording one of the highest snowfall in all of Japan.

### THE SELLING POINTS

PAIRINGS: Japanese soba or shrimp dumplings

