

Takachiyo

59 Chapter 10

THE FACTS

COUNTRY: Japan

REGION: Niigata

CEPAGE: 100% Sake

WINEMAKING: Rice: Aiyama 22.5%, Ipponjime 77.5% / Rice

Polished to: 59% Alcohol: 16% / Yeast: 1801 / Acidity: 1.5 /

SMV : 0.0

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

Makhata, 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 ADJECTIVES

AROMAS / FLAVORS: Fresh Blueberry, Anise, Violets

THE SELLING POINTS

Limited Release, Raw & Unpasteurized

PAIRINGS: Peking Duck, Caesar Salad, Carbonara

