

Imayo Tsukasa IMA Junmai Sake

THE FACTS

COUNTRY: Japan

REGION: Niigata

WINEMAKING: Brewed using Go Hyaku Mangoku rice polished 65% and a proprietary yeast strain.

THE STORY

Established in 1767 and despite its long history and tradition of sake brewing, the brewery takes a very innovative approach to crafting sake by addressing the needs of modern customers – sake that go well with various contemporary cuisine. IMA, Black and Hito Toki are some of the most innovative sake that complement various culinary delights. Imayo Tsukasa has gained recognition not only in Japan but also Europe as an 'out of the box' innovator attracting new sake drinkers with their inspiring sake and packaging.

THE ADJECTIVES

OVERALL: Refreshing & Zesty

AROMAS / FLAVORS: Fresh fruits & slight floral notes with a touch sea breeze salinity

MOUTHFEEL: Clean & slightly briny

THE SELLING POINTS

PAIRINGS: Oysters, lobster, crab, salmon - all the seafoods

