

Imayo Tsukasa Artesian Water Junmai Sake

THE FACTS

COUNTRY: Japan

REGION: Niigata

WINEMAKING: Brewed using Koshi Ibuki (Kake) and Go Hyaku Man Goku rice polished 65% and No. 74 & No. 8 yeast.

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: Smooth, structured & complex

AROMAS / FLAVORS: Green melon & fresh hay with earthy mineral tones

MOUTHFEEL: Refreshingly crisp & clean

THE SELLING POINTS

This sake made with Suganadake artesian spring water.

PAIRINGS: Smoked Salmon, Pates, Hard Cheeses

