

Imayo Tsukasa BLACK Junmai Sake



THE FACTS

COUNTRY: Japan

REGION: Niigata

WINEMAKING: Brewed using Go Hyaku Mangoku rice polished 65% with No. 9 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: Bright & savory

AROMAS / FLAVORS: Kombu dashi, freshly cooked rice and a hint of ripe banana

MOUTHFEEL: Very dry

THE SELLING POINTS

At least 3 times drier than regular Junmai sake

PAIRINGS: Grilled Steak, Hamburgers, Braised Meats

