

TAKATENJIN

SWORD OF THE SUN

ABOUT THE SAKE: Bright and refreshing, this sake is the perfect choice for daytime drinking and is the brewery employees' drink of choice. The juniper botanicals and cucumber notes make it the perfect gin lover's sake. It is named after the brewery founder who fought many battles near the ruins of Takatenjin Castle. It is very close to being a Ginjo but reined in by flavors and aromas to allow more easy drinking.

TASTING NOTES & FOOD PAIRING: Aromas of cucumber, Asian pear, and botanicals evocative of floral styles of gin. Bright, dry, and refreshing.

Try it with grilled Sriracha shrimp, roasted beets, and whole-grain salads.

DOI: In a region of endless sunshine and pristine water sources, brewery Doi Shuzo stands out as an iconic producer of the fruity, dry style of sake that the area is known for.

- Takatenjin is brewed at Doi Shuzo, which is recognized for its environmentally-friendly use of solar power, on-site water treatment, and other renewable energy sources.
- Pure water put Shizuoka on the map for its tea production and its concentration of wasabi fields—two delicate products that require flawless water like sake does.

QUALITY GRADE Tokubetsu Honjozo

SEIMAIBUAI 60%

RICE Yamada Nishiki & Haenuki

NIHONSHU-DO +4

ALCOHOL 15.5%

ACIDITY 1.3

SIZE 12/300ml
6/720ml

PRICE $15 / $29

UPC 835603005622
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