



### **Takatenjin – Shrine of the Village**

Case Pack-6 bottles (720 ml)

Not available in 300 ml size

Quality Grade: Junmai Ginjo (at least 40% of rice grain polished away)

Seimaibuai: 50% (50% of rice grain polished away)

Rice: Yamada Nishiki

Yeast: Shizuoka

Nihonshu-do: +5

Alcohol: 16.8%

Acidity: 1.4

Tasting Notes: A clean and dry saké with a bit of richness in the recesses and a crisp finish.

Brewery Name: Doi Shuzo (founded in 1868).

Brewery Location: Shizuoka Prefecture

Toji (Master Brewer): Shokichi Hase

Notable Facts: Brewed from a mysterious, soft water. Soft water usually means a slow, sluggish fermentation, but this particular water results in a lively, vigorous fermentation period. Their water is so pure it needs no filtering, nor additives to chemically adjust it. Nor is charcoal filtering of the final saké needed.

