



# TAKATENJIN

## SOUL OF THE SENSEI

**ABOUT THE SAKE:** This sake commemorates the life of the previous Toji who was a Brew Master Sensei and one of the “Four Guardians of Heaven” from the prestigious Noto Toji Guild. The brewery continues its former sensei’s traditions with this clean, dry and rich brew which is considered one of Japan’s most highly regarded sake. A rare combination of concentrated fruit aromatics and dry mouthfeel in a Junmai Daiginjo.

**TASTING NOTES & FOOD PAIRING:** Aromas of clean honeydew rind and grainy rice with a touch of earth. Soft and rich but maintains tightness and structure. While zesty cantaloupe and dry anise dominate up front, the finish is dry with white pepper and jasmine notes.

Try with tuna tartare, grilled prawns with lemongrass, apple and jicama slaw, goat cheese with lavender honey.

**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** Junmai  
Daiginjo

**SEIMAIBUAI** 50%

**RICE** Yamada Nishiki

**NIHONSHU-DO** +5

**ALCOHOL** 16.8%

**ACIDITY** 1.4

**SIZE** 12/300ml  
6/720ml

**PRICE** \$24 / \$50

**UPC** 835603005585  
835603005578



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