



Along the shore of Biwa lake



Takeuchi Shuzo brewery exists in Shiga Prefecture for about 140 years. This area called Omi is surrounded by mountains and bordered by Lake Biwako. A region of very important commercial activity as it was at a key point of the waterway between Kyoto, the old capital, and Osaka, the city of business.

2 SAKES 72cl - TAKEUCHI SHUZO

Myojin 40 - Myojin 50

Takeuchi Shuzo brewery is installed in the Shiga Prefecture. This region called "Omi" is surrounded by mountains and bordered by Lake Biwako. A very important commercial activity developed there because the region is a key point on the river, between Kyoto, the ancient capital, and Osaka, the business city. Along times, travelers stopped there, and of course, use to drink sake, contributing to the reputation of the region. Good quality rice, a very pure spring water, and an ideal climate for the production of sake did the rest.

Takeuchi Shuzo is a very small unit, managed by the 7th generation of owners. For 140 years, inside of a beautiful and ideal environment, they develop excellent Daiginjo; we have here two representatives:

1. Myojin 50: this sake is pasteurized only once. The nose is very expressive, Myojin 50 is very silky whilst being precise and clear.

2. Myojin 40: it is also pasteurized only once. Incredibly stylish sake ! In the mouth, we find the richness and precision that characterize all sakes from Takeuchi shuzo. This is a rare sake with a great value for money.