



Tentaka Junmai

Product Type: Sake Nihonshu
Category: Junmai
Alcohol: Alc. 15% Vol.
Format: 72cl bottle
Producer: Tentaka Shuzo
Region: Pref. of Tochigi
Rice type: Gohyakumangoku
Rice milling: 65%
Tasting temp.: Cold to hot
Aromatic profile: Rich, powerful



Tentaka Organic Junmai is made from a combination of locally grown Gohyakumangoku and Asahino Yume rice. Particular care is taken at every stage of the production process, the goal for the Tentaka brewery being to best express the fabulous potential of these very beautiful rice.

A deep junmai, fresh and spicy

72cl - alc. 15% vol.

The result is surprising, a sake with a spicy nose, punctuated by lactic notes, fresh and woody notes. Deep and lively on the palate, the quality of the rice expresses itself beautifully on a slightly acid sweetness. Sweet and deep aromas of chestnut and cereals unveil. Drier in the finish, Tentaka Junmai keeps a rich background and a lot of freshness.