

Tentakara Umakara

Product Type: Sake Nihonshu
 Category: Futsuushu
 Alcohol: Alc. 15% Vol.
 Format: 72cl bottle
 Producer: Tentaka Shuzo
 Region: Pref. of Tochigi
 Rice type: Gohyukumangoku
 Rice milling: 60%
 Tasting temp.: Cold to hot
 Aromatic profile: Mineral, vivid



Product short description:

With Umakara, the Tentaka Shuzo brewery plays the quality card to produce a Futsuushu with remarkable qualities. In addition to the care that is brought, this sake is elaborated with noble ingredients like the rice Goyakumangoku polished to 60%!

A dry sake, a powerful umami

72cl - alc. 15% vol.

Kawasemi is excellent cold and fresh for an aperitif but can also be enjoyed that have been rewarded with a double gold medal at the International Wine Challenge of London in 2018, in the categories "Best Futsuushu" and "Great Value Sake". We have a sake with a discreet, delicate nose, on cereals and dried fruits. Half dry, it presents a rich umami which brings roundness and smoothness. It is supple and fresh in the mouth, with a slight bitterness. The finish is clear and refreshing.

Tasting advice: Futsuushu-style sakes are generally entry-level and affordable products, often less complex than sake from the Tokutei Meishoshu appellation. But here we have a very beautiful sake, easy to consume and to give all the meal, very refreshing. To enjoy fresh or heated during your meal. Sweet and fruity it is ideal for initiating your guests to sake. What we suggest it would go well with: foie gras, oysters and seafood, fish cooked or raw, hard cheeses, fruity or chocolate desserts. It is nice and cold at about 8°C.