



# Tentaka Umakara

Product Type: Sake Nihonshu  
Category: Futsuushu  
Alcohol: Alc. 15% Vol.  
Format: 30cl bottle  
Producer: Tentaka Shuzo  
Region: Pref. of Tochigi  
Rice type: Gohyukumangoku  
Rice milling: 60%  
Tasting temp.: Cold to hot  
Aromatic profile: Mineral, vivid



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. Efforts 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. Served 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.