

Tadatada Junmai Daiginjo Yamahai

Product Type: Sake Nihonshu
Category: Junmai Daiginjo Yamahai
Alcohol: Alc. 15% Vol.
Format: 72cl bottle
Producer: Takeuchi Shuzo
Region: Pref. of Shiga
Rice type: Yamadanishiki
Rice milling: 45%
Tasting temp.: Cold to hot
Aromatic profile: Refreshing, floral



Tadatada means just or simply.. Takeuchi Shuzo created a new series called Tadatada to offer “just simply tasty sake” to their clients. Nose is flowery and fruity like pear. Touch is very soft and rounded. Sweetness of rice spared little by little in your mouth with velvety feeling. Finish is long with delicate acidity.

A very refined sake, great quality

72cl - Alc. 15% Vol.

About the brewery: Takeuchi Shuzo brewery is installed in the prefecture of Shiga, inland. This region, which was called Omi, is surrounded by mountains and bordered by Lake Biwako. It used to be a very important commercial area because it is located at a key point of the river, between Kyoto, the ancient capital, and Osaka, business city. At all times, travelers stopped there for a rest 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 sake brewing did the rest. Takeuchi Shuzo is a very small unit, run by the 7th generation of owners. For 140 years, they get the best of this ideal environment to produce excellent Daiginjo. We have here two representatives.

Tasting advices: a very clean and elegant sake goes well with many kind of plate especially fresh white fish. Great value sake as its quality. (Yamadanishiki from Hyogo special A area with milling rate 45%).