

Tadatada Junmai Ginjo

Product Type: Sake Nihonshu
 Category: Junmai Daiginjo Yamahai
 Alcohol: Alc. 16% Vol.
 Format: 72cl bottle
 Producer: Takeuchi Shuzo
 Region: Pref. of Shiga
 Rice type: Yamadanishiki
 Rice milling: 55%
 Tasting temp.: Cold
 Aromatic profile: Refreshing, floral



Product short description:

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: it is in the prefecture of Shiga, inland, that Takeuchi Shuzo brewery is installed. 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 advice: 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%).