



TATENOKAWA 18

Junmai Daiginjo



Crosne & Egg

Crosne, Agastache*, Toretama Egg

The creamy and nutty notes of crosne served with confit toretama egg are greatly complimented by the crisp palate of the tatenokawa 18. with such a high polishing rate one definately gets refined undertones. We love how wonderfully these two work together. Each bite and sip allow for these two to be enjoyed even more.

TATENOKAWA 18 Junmai Daiginjo [TATENOKAWA]

- Sake type Junmai Daiginjo
- Rice-polishing ratio 18%
- Alcohol percentage 15%
- Production area Sakata city, Yamagata

Product story

A Junmai Daiginjo that with its rice-polishing ratio is the pinnacle of sake. Made with rice that has been polished down to 18%, it takes extravagance to the extreme. Additionally, we bottled only the best part of the sake pressing nakadori (middle- cut) to give it a fragrant and clean flavour. It takes pride of place in the "TATENOKAWA" line-up as the jewel in the crown of sake.

About the Sake brewery

In 1832, when the head of the Uesugi clan first visited the Shonai area he was so amazed by the quality of the water that he recommended sake production to first generation Heishiro. And so, in 1854, Heishiro began making sake. In the following year 1855, the visiting Daimyo of the Shonai Clan, Sakai Tadakatsu was presented with the sake and in return christened the brand "TATENOKAWA" (English Name: CASTLE BROOK).

