



YUJIN  
IZAKAYA

# TATENOKAWA SEIRYU

Junmai Daiginjo



## Scallop

Hotate

Charcoal-grilled Hokkaido Scallop's sweetness goes superbly with the light and fruity with a hint of acidity of the Tatenokawa Seiryu.

### TATENOKAWA SEIRYU Junmai Daiginjo [TATENOKAWA]

- Sake type ..... Junmai Daiginjo
- Rice-polishing ratio ..... 50%
- Alcohol percentage ..... 14%
- Production area ..... Sakata city, Yamagata
- Awards, etc. .... Great gold medal in the main section of the 2017 'Sake That Tastes Good in a Wine Glass' awards  
a Gold Medal in the Junmai Daiginjo section of 'Kura Master 2017'

#### Product story

Tatenokawa Junmai Daiginjo Seiryu Named after its lightness and transparency. Made with Yamagata Prefecture original sake rice Dewasansan, milled so that only 50% of the grain remains, and with less alcohol than standard sake at 14%, the palate is light, fruity and vivacious with a slight hint of acidity, followed by a gentle smooth finish. The charm of this Junmai Daiginjo has to be its low price.

#### 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).

