



## Nagai Tanigawadake Junmai Super Dry

谷川岳 純米超辛口



**Region:**  
Gunma Prefecture / Tone  
Gun

**Brewery:**  
Nagai Brewery

**Rice Variety:**  
100% Gohyakumangoku

Rice Polished Rate: 50%  
Alcohol: 15.0%  
Sake Meter Value: +8.0  
Acidity: 1.3

SKU 102756

**\$15.99\***  
**12 x 300ml**

SKU 149628

**\$57.99\***  
**6 x 1.8L**

**\*BCLDB Hospitality Prices  
(Exclude Taxes)**

**\*\*Prices subject to change  
without notice**

Aromatic, full-bodied and crisp with a long finish. Balanced acidity and minerality. Pair with sashimi, vegetable tempura, or simply on its own.

Specially brewed to be as deliciously dry as possible. This sake is designed to exhibit the sharp notes and umami of quality sake brewing rice. Sake lovers and newcomers will all enjoy this unique sake!

Founded in 1886, Nagai brewery is run by two brothers, who look after all aspects of the operation from brewing to bottling.

Nagai Brewery is in the village of Kawaba, in Gunma Prefecture. Kawaba means "Place of River" and the Gohyakumangoku rice used for the Tanigawadake Super Dry is from this region (Kawaba). Water here is very soft, running through the many mountains and the valleys of Oze, before it is collected in Kawaba.

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