



Tengumai

天狗舞

Junmai Daiginjo 50

純米大吟醸 50



Region:
Ishikawa Prefecture / Hakusan

Brewery:
Shata Shuzou Co Ltd

Rice Variety:
100% Yamadanishiki

Rice Polished Rate: 50%
Alcohol: 15.5%
Sake Meter Value: +3
Acidity: 1.4

SKU 892000
\$39.99*
12 x 720ml

SKU 389080
\$74.79*
6 x 1.8L

***BCLDB Hospitality Prices
(Excludes Taxes)**

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

New style Daiginjo sake from Tengumai released in 2012. Lively and fresh, due to a shorter aging period compared to other Tengumai sakes.

Made from top "A" grade area Yamadanishiki polished to 50% from Hyogo prefecture, notes of fresh pears. Never showy, a daiginjo that can pair with a wide range of dishes.

Pairs beautifully with elegant flavours, such as silken tofu, sashimi and light sauces.

Shata Shuzo was founded in 1823, late in the Edo Period. The name "Tengumai" means "dance of the Raven Gods" and it is said that the Tengu started to dance when they drank this sake.

Since then, the Shata family has continued to brew sake in the traditional Kanazasa tradition.

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