



Tengumai
天狗舞
Yukupanku
有歡伯

Region:
Ishikawa Prefecture / Hakusan

Brewery:
Shata Shuzou Co Ltd

Rice Variety:
100% Yamadanishiki

Rice Polished Rate: 35%
Alcohol: 16.6%
Sake Meter Value: +5
Acidity: 1.3

SKU 675058

\$284.99*
3 x 720ml

***BCLDB Hospitality Price
(Excludes Taxes)**

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

Unpasteurized and undiluted, this sake is made from Gohyakumangoku rice polished to 60% with Yamahai brewing method.

Earthy, gamey, yet fresh. Great acidity balances out the sake.

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.

That's Life Gourmet Ltd.
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