



Tengumai

天狗舞

Gorin Junko Koshino Label

五凜 コシノジュンコ ラベル



Region:
Ishikawa Prefecture / Hakusan

Brewery:
Shata Shuzou Co Ltd

Rice Variety:
100% Yamadanishiki

Rice Polished Rate: 60%
Alcohol: 16.0%
Sake Meter Value: +3
Acidity: 1.6~1.7

SKU 675058

\$57.99*
12 x 720ml

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

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

The delightful though subtle aroma of pear and coconut milk leads to the sharp and refreshing finish accompanied by a savoury taste. The slightly bitter aftertaste matches well with dishes with basil, mustard or anchovy.

The moderate acidity and smoothness of this sake makes it ideal for drinking at any temperature, from chilled to warm.

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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