



## Nagai Tanigawadake Kokoro 谷川岳 心



**Region:**

Gunma Prefecture / Tone  
Gun

**Brewery:**

Nagai Brewery

**Rice Variety:**

100% Gohyakumangoku

Rice Polished Rate: 65%

Alcohol: 15.0%

Sake Meter Value: +4.0

SKU 255723

**\$26.99\***  
**12 x 720ml**

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

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

Kokoro is brewed with cold snow-melted river water for those whom appreciate a dry sake. This sake exhibits sharp dry notes suitable for all types of fine cuisine and it is designed to be a sake enjoyed every day.

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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