

出羽鶴

DEWATSURU



CLASSIFICATION

Junmai Nigori



ワインボウの地酒の選択には、日本の秋田と新潟地域の深い伝統と職人の技術から生まれる日本酒を提供しております。醸造所が受賞伝統生産賞の世紀を表しており自然に恵まれた地元の純粋軟水とお米、寒冷な温度使用した品質高の日本酒は場所の紛れもない感覚を表現する。

Dewatsuru Junmai Nigori

BREWERY

Dewatsuru (Akita Seishu)

BREWERY DESCRIPTION

The story of Akita Seishu began in 1865, when founder Jushiro Ito converted a 150 year old thatc hed roof estate into the Dewatsuru sake brewery. Five generations later, the brewery is still run by the Ito family. President Tatsuru Ito works closely with his son Yohei to bring Dewatsuru's award-wining sake to consumers in Japan and throughout the world. The brewery's philosophy is that, " Good harmony makes good sake." Akita Seishu values everything local and strives for a harmonious relationship between man and nature. The Dewatsuru brewery is even certified to produc e organic sake, one of only a few such breweries in all of Japan. Although, working together with nature is not always easy in this frigid region in northern Japan, the harsh winter conditions are ideal for brewing sake and contribute to the distinct, regional flavor profiles of Dewatsuru sake.

TASTING NOTES

Bright and clear as the natural spring from which its water is sourced, this sake displays up-front aromas of green apples and sweet melons with hints of citrus fruits and sweet almonds. On the palate, it is delicate, dry, and creamy with a pleasant, clean finish.

FOOD PAIRING

Best paired with crisp salad, Sashimi, citrus based Tiraditos, and light poultry dishes. It also compliments spicy food such as Thai/Vietnamese fares. Creamy cheeses and dessert work wonderfully with this Nigori.

PRODUCT SPECIFICATIONS

Milling percentage:	65 %
Alcohol:	14-15% %
Rice:	Akinosei/Menkoina
SMV:	3
Profile:	Off Dry
Yeast:	Kyokai #7
Acidity:	1.7
Water:	Soft
Serving Temperature:	Chilled
Size:	300ml and 720ml

PRODUCTION DETAILS

Aging Type:	Tank
Pasteurization:	Once
Pressing:	Yabuta

BREWERY DETAILS

Region:	Akita
Founded Date:	1865
Owner:	Tatsuro Ito
Master Brewer:	Kenko Sato
Total production:	540 KL

