

# TAKUMI DAIGINJO



**Producer:** Kyouhima Shuzo – 京姫 酒造

**Location:** Kyoto

**Rice:** Yamada Nishiki

**Rice Polished to:** 50%

**Alcohol:** 15.0%/**Yeast:** 1801 /**Acidity:** 1.4/**Amino Acid:** 1.2 /**SMV:** +1.0

## History of Brewery

- Established in 1918 in Fushimi District of Kyoto renowned for its pure spring water.
- This craft brewery focuses on Ginjo and Daiginjo range of sakes to showcase its unique spring water on its premise.

## Points of Differentiation:

- From Fushimi in Kyoto, region renowned for historic sake breweries and home to the renowned Shinto deity the “Inari” – the protector of rice cultivation thought to bring luck and prosperity.
- The medium-hard water enables the brewmaster to craft sake that are rich in flavor but smooth in the finish.
- The brewery uses flat/oval rice polish technique to more effectively remove the undesired part of the rice grain while retaining greater part of the shinpaku to give purity with less polishing.
- 100% Yamada Nishiki – considered the Cabernet Sauvignon of sake rice

## Tasting Comment

**Aroma** – warm toasty aroma with faint hint of toasted coconut and tropical fruit

**Taste** – big, rich, and mouth filling complemented by hint of caramel apple and toasted nuts

**Finish** – rich and long-lasting flavor that finishes smoothly



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