

## Waka no Megumi – Ryujin no Yuzu “Yuzu Citrus Sake”



**Producer:** Sekai Itto by Minakata Shuzo

**Location:** Wakayama Prefecture

**Rice:** N/A

**Rice Polished to:** N/A

**Alcohol:** 8.0% **Net Content:** 720ml

### History of Brewery

- Established in 1884 in Wakayama, family owned and operated for almost a century and a half
- The current company name Sekkai Itto (uniting the world through sake) was christened by Ohkuma Shigenobu, one of the founding fathers of modern-day Japan and the founder of Waseda University, one of Japan’s leading universities

### Points of Differentiation:

- Carefully crafted Japanese sake as the base
- Ryujin (Dragon God) is a small hamlet in the mountains of Wakayama with 75% of the hamlet is over 1500 Feet in elevation
- Ryujin is famous for its hotsprings with curative properties. The local lore states that a monk was led to the hotsprings in the mountain to help cure local villagers
- The local yuzu citrus is famous for its fragrant aroma, thick juicy skin, and zesty juice from its pulp. It is highly prized by chefs across Japan for pairing with delicate seafood
- The zesty yuzu is crushed and juiced and blended with the base sake to make a refreshing sake

### Tasting Comment

Aroma – fresh and zesty aroma

Taste – thirst quenching freshness

Finish – long and refreshing finish

Enjoy chilled, on the rocks, or as a spritzer.



photo credit: [pref.wakayama.lg.jp](http://pref.wakayama.lg.jp)

**Presented by: East West Sake**

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