

Benten Gokujo Dewasansan Junmai Daiginjo Genshu – Benten Reserve Dewasansan



Producer: Gotoh Shuzou (後藤酒造)

Location: Yamagata Prefecture

Rice: Dewasansan

Rice Polished to: 35%

Alcohol: 17.0% / **Yeast:** K1801

Acidity: 1.5 / **SMV:** +4

History of Brewery

- Established in 1788, the eighth-generation owner and his son work among the kurabito (brewery workers) during the cold and snowy winter months in Northwestern Japan.
- Family focuses its efforts on Ginjo and Daiginjo sakes made from rice grown in Yamagata that truly expresses the cold and rugged mountain terroir of Yamagata.
- Surrounded by mountain ranges on all sides, the Okitama Basin is known as one of the snowiest places in the famous snow country of Yamagata prefecture.

Points of Differentiation:

- Dewasansan was created by researchers in Yamagata Prefecture to be the pre-eminent rice for Daiginjo sake
- Polished down to 35%, the richness of Dewasansan, the purity of the polished rice, and the unctuousness of the Genshu (cask strength/undiluted) all contribute to the rich and rewarding experience.

Tasting Comment

Aroma – hint of tropical fruit and a little floral character

Taste – starts slightly fruity sweet but the rich mouth coating mid-palate

Finish – rich but long clean finish

This sake's namesake is Benten, the beautiful goddess of wisdom, music and good fortune. May she bring you the best of luck.



Presented by: East West Sake

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