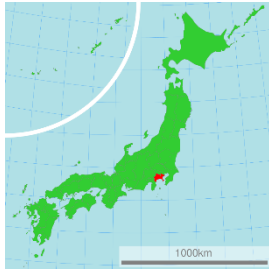


Nakazawa Shuzo S.tokyo Junmai Ginjo



Producer: Nakazawa Shuzo

Location: Kanagawa Pref

Rice: Miyamanishiki

Rice Polished to: 55%

Alcohol: 14.5% / **Yeast:** Saccharomyces tokyo Nakazawa

Acidity: NA / **Amino Acid:** NA / **SMV:** NA

History of Brewery

Established in 1825 in the foothills of Tanzawa Mountain range close to the castle town of Odawara.

10th and 11th generation brewer and family members hand craft their sakes using very traditional and gentle sake making techniques like Hako Koji, Funashibori, hand pasteurization in tobin bottles.

Points of Differentiation:

- Saccharomyces tokyo Nakazawa was discovered in 1909 by the distant ancestor during his research on fermentation in Germany. The 11th generation revived the yeast with the goal of making a commemorative sake for the 2020 Tokyo Olympics.
- The resulting sake is full of traditional sake umami character but with a fruity and refreshing character like biting into ripe Muscat grapes.

Tasting Comment

Aroma – Floral, Perfume, ripe Muscat grapes

Taste – juicy, refreshing with a touch of sweetness

Finish – long finish with layers of flavor