



土田酒造

TSUCHIDA  
SAKE BREWERY

*Looking through Japan's sake history, brewers were encouraged to modernize its production methods as part of Japan's national policy in the early 1900's.*

*Modernization brought about new brewing technology and techniques that were geared to producing sake in larger quantity while providing stable quality and less spoilage.*

*At Tsuchida Shuzo, we decided to turn back the clock and make sake the way our ancestors made them several hundred years ago.*

*We insist minimal polish of rice to retain rich flavor while using the Kimoto method where lactic acid is naturally introduced from the environment of the brewery using a labor intensive but time tested method to bring out more flavor in our sakes. .*

*By working in harmony with mother nature, we aspire to bring you sakes of greater depth and flavor and a chance to enjoy the pure essence of sake from centuries ago.*

*Enjoy - Kanpai*



# Tsuchida Shuzo – Junmai Kimoto

---

<b>Brewery Name</b>	: Tsuchida Sake Brewery Co., Ltd. 2691 Yuhara Kawaba, Kawaba Village, Tone District, Gunma Prefecture, Japan Tel : 0278-52-3511 <a href="https://www.homare.biz">https://www.homare.biz</a>
<b>F D A</b>	: 12235770916
<b>Product Name</b>	: Tsu-chi-da Kimoto (Case/ 12bottles)
<b>Bottle Size</b>	: 720ml

## Quality of sake ingredients Label

---

<b>Ingredient Rice 1</b>	: Gunma Rice
<b>Rice polishing ratio</b>	: 60%
<b>Water</b>	: Hotaka mountain range subsoil water (One hundred best waters in Kanto)
<b>Koji mold</b>	: Rice Malt for Shochu , Byakuya
<b>Malted Rice Ratio</b>	: 30%
<b>Sake Brewing Poces</b>	: Kimoto
<b>Yeast</b>	: Kyokai 701
<b>Alc</b>	: 14%
<b>Glucose</b>	: 2.5
<b>SMV</b>	: -2.7
<b>Acidity</b>	: 2.3
<b>Amino Acidity</b>	: 1.4
<b>Heat Pasteurize</b>	: Once
<b>Storage Method</b>	: Refrigerated

