

Tamanohikari “Tama the Cat” - Junmai Ginjo



Producer: Tamanohikari Shuzo

Location: Kyoto

Rice: Omachi

Rice Polished to 60%

Alcohol: 12% / **Acidity:** 2.8 / **SMV:** -25 / **Yeast** – wine yeast

Junmai Ginjo Genshu Case Pack: 6btl/case

UPC: 4 907005 005411

Wine List Name: Tamanohikari Tama the Cat Junmai Ginjo brewed with wine yeast

Short Name: Tama the Cat - Junmai Ginjo

History of Brewery

- Founded back in 1673, the brewery was granted its license by the grandson of Shogun Tokugawa Ieyasu, who himself was the Lord of Wakayama – Tokugawa Mitsusada.
- After a catastrophic fire in 1945, the brewery made a strategic move from Wakayama to Fushimi Kyoto, known for its super soft and clean water.
- In 1964, brewery became one of the first to brew only Junmai Ginjo and Junmai Daiginjo. This allowed them to showcase the pristine water and return to more natural and historic way of crafting sake.
- In 1982, brewery was instrumental in bringing back the “phantom rice” of Omachi, considered to be an important heirloom rice variety for sake.
- The brewery encouraged many of its contract farmers to switch to natural and sustainable farming methods starting in 2014.

About Fushimi

- Fushimi is located at the base of the foothills that surround Kyoto and is home to numerous historic Imperial burial sites, castles, and the world-famous Fushimi Inari Shrine.
- Fushimi is a stunning location which carefully preserved its natural setting.
- Its water is not only famous for brewing sake but also has historic significance. It was used in a famous tea ceremony by Hideyoshi, the great unifier of Japan. Recognizing the ceremony’s potential to foster social cohesion, he encouraged his vassals to practice it.
- To protect such a sacred water source, any development that could introduce additional minerals and iron into the water is strictly forbidden in the Fushimi area.

About the Sake

- A challenging undertaking, Tama was developed as a modern sake that can hold its tail high on the global stage.
- The Toji experimented with wine yeast to bring out its bright acidity. Through sheer coincidence, he discovered that wine yeast is not as vigorous as sake yeast, resulting in a Genshu Sake (undiluted) at 12% Alc by volume.

Tasting Comment

“Brilliant and crystal clear in the glass, this sake shows a distinctive aromatic profile of fresh pineapple, soft mushroom, and blanched peanuts. The palate is rich and textural, opening with green mango and hints of orange creamsicle before deepening into honeycomb richness. The finish is long and savory, leaving impressions of toasted rice and crushed stones that echo with earthy precision and quiet power.”

Pairing Suggestions: BBQ Shrimp, grilled chicken, and pork ribs, and feline companionship.

Imported by East West Sake - Visit www.eastwestwinetrading.com

E: info@eastwestwinetrading.com