



Japan
Where Heritage meets Modernity

Discovering Sake



About Sake

“Sake” is a rice-based alcoholic beverage (rice wine) with a 2000-years history in Japan.



Sake has been the pride of our nation and linked very closely with Japanese lifestyle for a long time.



Recently, Sake has made remarkable inroads overseas, growing in estimation with each passing year, including wine competitions in Europe.



In this brochure, we have the pleasure of presenting to you various types of Sake from Japan.

The IWC (International Wine Challenge)
Sake competition 2017

Come, enjoy the world of fascinating Sake!



DEWAZAKURA SAKE BREWERY CO.,LTD

"Our brewery, founded in 1892, is located in Tendo City, Yamagata Prefecture. During winters, we can receive considerable snowfall. This climate is suitable for Sake making. Since its foundation, the top priority of the brewery has been maintaining its quality. We have been brewing Sake using advanced traditional skills, and use tools small enough to handle manually. This makes precision temperature control possible, which in turn allows us to brew high-quality Sake. We began to export our Sake in 1997 and now export to 25 countries, spreading the joy of drinking *Ginjo-Shu* to people in many parts of the world. "



<http://www.dewazakura.co.jp/en/>

Junmai Daiginjou Ichiro

Fresh imprint of flowers and grass billows out into a fuller flavor profile replete with young fruit. Rich and well balanced. A dry, gently fading finish.



Alc 15.0%, 720ml

Junmai Dewanosato

A youthful, dry style Sake with umami notes on the nose. Fresh green apple and spice, with a rich, soft mouth feel and good balance.



Alc 15.0%, 720ml

Urakasumi Sake Brewery Saura Co., Ltd.

Urakasumi was founded in 1724. It is located in a port town Shiogama in Miyagi prefecture facing the Pacific Ocean. The brand name Urakasumi means “Misty Bay” and its “classic and elegant” taste goes especially well with seafood.



<http://www.urakasumi.com/en/>

Junmai Ginjo Urakasumi Zen

Subtle but melony fruit flavours and elegant mouthfeel. It has an extremely refined taste with an overall transparency.



Alc 15.0%, 720ml

Urakasumi's Ume-shu

Perfect combination of sweetness and acidity, with no bitter aftertaste.



Alc 12.5%, 720ml



Masuda Tokubee Shoten Co., Ltd.

The Tsukinokatsura brewery was founded in 1675 in the Fushimi oldest district of Kyoto, through which nobles would often pass as they travelled west from the ancient capital. The brewery's name comes from a tree which in Chinese legend was said to grow on the moon, 2200 years ago. In an age of automation and biotechnology, Tsukinokatsura still believes that its most important task is to reflect the sense of the seasons in their Sake and preserve its individual character. They strongly feel that Sake and Japanese culture are inseparable, and a certain level of knowledge is needed to fully enjoy Sake. Tsukinokatsura therefore aims to increase drinkers' appreciation of Sake and ability to discern their preferred taste. The brewery believes, an understanding of how one's favourite Sake is produced adds hugely to the pleasure of drinking.



<http://www.tsukinokatsura.co.jp>

TSUKINO KATSURA Junmai nigori-sake

Nigori-sake or 'Cloudy Sake' is usually guaranteed to offer a unique drinking sensation, and Tsukinokatsura Daigokujo Nigori-Sake is no exception. It is not pressed to remove particulates in the same way as regular Sake, and is bottled at just the correct stage of fermentation to provide a multi-layered fragrance with fruity tones, combined with a complex yet refreshingly crisp taste.



Alc 17.2%, 720ml

TSUKINO KATSURA Junmidaiginjo HEIANKYO

The finest Iwai sake rice (No agricultural chemicals organic farming) from Kyoto Fushimi prefecture is milled to perfection to produce this top quality Daiginjoshu, which even among other Daiginjoshu varieties displays an outstandingly light and dry character. It combines a fruity, yet slightly tart aroma, redolent of lemon, pineapple and orange, with a taste that offers the perfect balance between the soft flavour of the rice and a pleasingly crisp finish.



Alc 16.2%, 720ml

Akashi Sake Brewery Co.,Ltd.

We at Akashi Sake Brewery pride ourselves on maintaining a traditional handcrafted approach to creating the finest Japanese Sake.



<http://www.akashi-tai.com/eng/index.html>

Junmai Ginjo Sparkling Akashi-Tai

Peach and banana on the nose, fresh and clean. The taste is well balanced, light fruity notes with hints of citrus and melon.



Alc 7.5%, 300ml

Genmai Yamadanisiki Akashi-Tai

Pungent and rich lime, marzipan and bitter cocoa. The taste is well balanced with caramel, lime and cocoa flavours. Long finish.



Alc 17.3%, 720ml

KAYASHIMA SAKE BREWING CO.,LTD.



Nishinoseki is proud to be a household brand in south-west Japan and has embodied the taste of Kyushu Island since its foundation in 1873. It is known for its rich and flavourful character, Hojun Umakuchi, taste of Kyushu.



<http://www.nishinoseki.com/en>

Nishinoseki Cube

One-year matured and undiluted Sake creates a spicy and powerful sensation on the palate, yet harbours a light and delicate finish.



Alc 17.0%, 720ml

Nishinoseki 1988

Brewed in 1988, released in 2011, it is undiluted to maintain its dryness and smoothness.



Alc 17.6%, 500ml



Embassy of Japan

