



QUALITY GRADE Junmai
Daiginjo

SEIMAIBUAI 50%

RICE Yamada Nishiki

NIHONSHU-DO +2

ALCOHOL 15.5%

ACIDITY 1.5

SIZE 12/300ml
6/720ml

PRICE \$20 / \$39

UPC 835603005554
835603005547

KONTEKI

PEARLS OF SIMPLICITY

ABOUT THE SAKE: The epitome of purity, this sake is more subtle and nuanced than most highly aromatic Junmai Daiginjos. It is based on the ideals of Zen Buddhism and "wabi-sabi," the belief that beauty within the arts should be as understated and pure as a simple strand of pearls. One of two sakes brewed in exactly the same way with the same ingredients, except this one is a Junmai Daiginjo and Tears of Dawn has added distilled alcohol to open up aromatics.

TASTING NOTES & FOOD PAIRING: Aromas of white flower, Asian pear & steamed rice. Finishes elegantly with rich minerality and rice texture.

This is a great sipping sake but also a wonderful companion to scallops, pork, and light meats.

HIGASHIYAMA: Konteki's culture centers around 15th century ideals of Zen Buddhism and purity in beauty.

- Kyoto is the birthplace of sake and is home to the local Fushimi Mizu, one of Japan's most prized water sources of soft, pure water.
- Well-respected rice farmer Masayasu Tanaka grows rice for the brewery. He is famous for growing some of Japan's best quality Yamada Nishiki rice, considered the pinnacle of premium sake rice.

