



## TAKASAGO GINGA SHIZUKU DIVINE DROPLETS

### The Philosophy

The only brewery in the world that builds an igloo every year for sake pressing! Inside, the temperature remains about 28 F, with 90% humidity and, of course, no wind. Unwanted bacteria cannot survive in these conditions allowing them to make the cleanest, most pure, ultra-premium sake possible. Additionally, they separate the clear sake from the fermenting rice lees not by mechanical pressing, but rather by putting the fermented liquid into canvas bags and allowing the sake to drip out slowly overnight, with no pressure at all applied to the mash. Simply divine.



### Sake Facts

Quality Grade:	Junmai Daiginjo (at least 50% of rice grain polished away)
Seimaibuai:	50% (50% of rice grain polished away)
Rice:	Yamada Nishiki
Yeast:	#9
Nihonshu-do:	+3
Alcohol:	15.6%
Acidity:	1.2
Sulfite-free. Gluten-free. Kosher.	

### Brewery Facts

Brewery Name:	Takasago Shuzo (founded in 1899).
Brewery Location:	Hokkaido Prefecture
Toji (Master Brewer):	Tokujiro Sasaki
Brewery President:	Shun Kohiyama

### Tasting Notes/Food Pairing Suggestions

Spice, minerality, and banana skin dominate the aroma profile of this shizuku-pressed sake. Medium-bodied with a clean impact, the flavors run the gamut of a well-crafted Junmai-Daiginjo-melons, herbs, vanilla essence and concentrated mineral flavors that keep the sake focused well into its long, ethereal finish. Truly one of the "Rolls-Royces" of sake.

### Reviews & Press

**Stephen Tanzer's International Wine Cellar 2007** *"I recently tasted through the sake portfolio of Vine Connections, better known for their prime selection of wines from Argentina, and was knocked out by the quality of sakes they import from small, family-run brewers in Japan."*

**94 Points** – Ginga Shizuku Divine Droplets

**Suggested Retail Price: \$69 (720 ml) / \$33 (300 ml)**

**UPC Code: 835603005011 (720 ml) / 835603005134 (300 ml)**



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