



QUALITY GRADE Organic
Junmai

SEIMAIBUAI 65%

RICE Organic Gohyakumangoku

NIHONSHU-DO +7

ALCOHOL 15.0%

ACIDITY 2.2

SIZE 12/300ml
6/720ml

PRICE \$18 / \$36

UPC 835603005691
835603005783

TENTAKA

ORGANAKA

ABOUT THE SAKE: One of the few organic sakes produced in Japan and made with the intention of creating a completely natural product with nothing added. It is also made using the Yamahai method which starts the yeast production naturally instead of adding in the yeast starter. The area's natural underground springs provide Tentaka with a pure, fresh water source, which is also triple-filtered.

TASTING NOTES & FOOD PAIRING: Clean, dry, and straightforward, with bright banana and mild melon aromas and soft, subdued rice flavors. Careful tasting will reveal hints of smoke and crisp acidity from the yamahai process.

Try with brussels sprouts, butternut squash, shiitake mushrooms, or pork loin.

TENTAKA: Located in a region known for its pure rivers and natural beauty, Tentaka has created a sustainable microcosm to preserve and support future generations of sake.

- President Ozaki-san's passion for the environment has led the brewery to use local ingredients, to reuse production byproducts, and to get Organic Certification in Japan, the US, and the European Union—one of only two breweries with triple certification.
- Brewed in a landlocked region, Tentaka sake is locally treasured with only a small amount of sake leaving the prefecture. It celebrates the local flavors of rustic, savory, and meaty foods by brewing rich sake with high acidity.



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