

# 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.

**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



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