



TENTAKA

SILENT STREAM

ABOUT THE SAKE: The ultimate luxury sake that is made from the most premium of all rice strains and polished down to an exceedingly labor-intensive 35%. Out of the 24 grades of Yamada Nishiki rice, this sake is made from the very highest (Toku A Tokujo-Mai) and then made in the non-pressed free run shizuku style resulting in extreme purity. Silent Stream is named after the clear and untouched water that originates deep in the jagged, snow-covered Nasu Mountains.

TASTING NOTES & FOOD PAIRING: Soft lime, mint, and lychee dominate the nose. Medium-bodied with flavors of honeydew, pear and fresh cut hay amplified by vibrant acidity. The laser-focused finish has an enjoyable dusty character with clean anise-like flavors.

Pair with red snapper with lemon and mint, stilton with apricots, pate.

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.

QUALITY GRADE Junmai
Daiginjo

SEIMAIBUAI 35%

RICE Yamada Nishiki

NIHONSHU-DO +2

ALCOHOL 16.8%

ACIDITY 1.5

SIZE 6/720ml

PRICE \$120

UPC 835603005226

