



QUALITY GRADE Kimoto Junmai

SEIMAIBUAI 65%

RICE Miyama Nishiki and Ginsan

NIHONSHU-DO +1

ALCOHOL 14.8%

ACIDITY 1.5

SIZE 6/720ml
6/1.8L

UPC 835603007879
835603007862

DEWATSURU

PLUME

ABOUT THE SAKE: The perfect balance of complex umami with an easy, soft finish. Plume showcases Dewatsuru's Akita-style approach to kimoto brewing, swapping the old hand-pounded starter for a cleaner, more controlled ferment.

TASTING NOTES & FOOD PAIRING: Notes of chestnut, applesauce and white pepper.

Try with fish & chips, chicken shawarma, quinoa salad with almonds.

DEWATSURU: Founded in 1865, Dewatsuru has continued to brew sake for more than 160 years. The brewery has longstanding ties to the development of sake brewing in Akita and today remains a small operation, with a team of 11 producing sake from local rice and exceptionally soft water sourced from the surrounding foothills.

- The brewery sits in the Dewa hills of Akita, on land that was once ocean floor 25 million years ago. Snow and rain filter through the hills for years before surfacing as the exceptionally soft water used for brewing, while the toji and brewers grow the sake rice themselves alongside neighboring farmers. Together, these local resources keep Dewatsuru closely connected to the place behind every bottle.
- Grounded in techniques developed over generations, Dewatsuru continues to explore how those methods can evolve. Plume uses the brewery's modern approach to kimoto, while Quill is a Junmai Ginjo brewed entirely with white koji. Both reflect Dewatsuru's drive to push their craft forward without defaulting to modern shortcuts.
- Dewatsuru follows Wajo Ryoshu — a philosophy that connects harmony among the brewers to the quality of the sake they make. Loosely translated, it means that harmony in the brewery leads to good sake and, ultimately, happiness in the glass.

