DEWATSURU

QUILL

ABOUT THE SAKE: The ultimate palate cleanser. Brewed entirely with white koji and akita sake komachi, the most prestigious akita rice, Quill takes an uncommon approach to Junmai Ginjo. White koji naturally produces higher levels of citric acid, resulting in a bright and juicy sake with a dry finish.

TASTING NOTES & FOOD PAIRING: Notes of Meyer lemon, lime and green apple.

A delicious pairing with beet and goat cheese salad, pork chops and applesauce or butternut squash ravioli.

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.

QUALITY GRADE Junmai Ginjo

SEIMAIBUAI 55%

RICE Akita Sake Komachi

NIHONSHU-DO +3

ALCOHOL 14.8%

ACIDITY 1.5

SIZE 6/720ml

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