

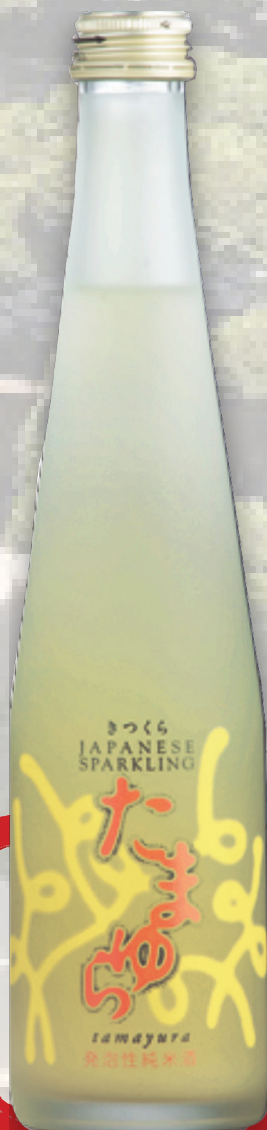
Sparkling Junmai Sake

Rhythmic Droplets (Tamayura Sparkling)

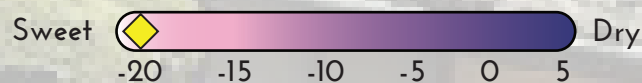
~Kitsukura Brewery~ **Product Volume: 300ml**

Tamayura, a new style of sparkling Sake from Kitsukura, is created using locally grown Miyama Nishiki Sake Rice, traditional Nagano yeast, and secondary fermentation to capture a sparkling effervescence. The production process is more typical of Champagne than Sake but the results are energetically delicious. Fine Sake lees add a creamy umami deliciousness, while the pinprick acidity, reminiscent of fresh white grapefruit, leads into flavors of peach, melon, pear and dusty rose. Frothy bubbles create tiny flavor explosions on the palate; delicious with oysters, crab, light fish or mild cheeses.

Serve well-chilled in a flute or coupe glass; citrus garnish optional.



Sweetness




Flavor





Fragrance



Ideal Condition

Chilled	Room	Warm
		

Food Pairing

Meat	Fish	Rich	Light
			

Rice Type - Miyama Nishiki

Yeast - Kyokai #9

Milling Rate - 70%

Alcohol By Volume - 8%