

天下至聖

# DIVINE VIRTUE "TENKA SHISEI"

JUNMAI DAIGINJO | MIYASHITA BREWERY | OKAYAMA PREFECTURE

## ABOUT THE PRODUCT

The people of Okayama Prefecture, known as the "Sunshine Country," have been engaged in Sake production for over a 1,000 years utilizing the prominent heirloom Omachi Sake Rice. Miyashita Brewery uses this traditional rice, incorporating it in a modern production method - extremely high rice polish rate of 20%, to craft this Sake. "Divine Virtue" introduces the palate to the wonderful wisdoms of centuries old Sake masters, as well as to the incredible ingenuity of the present day Sake producers.

## PRODUCT DETAILS

**ABV:** 16%

**RICE TYPE:** Omachi

**MILLING RATE:** 20%

**YEAST:** 1801

**WATER:** Very Soft,  
Asahigawa River Spring

## TASTING NOTES

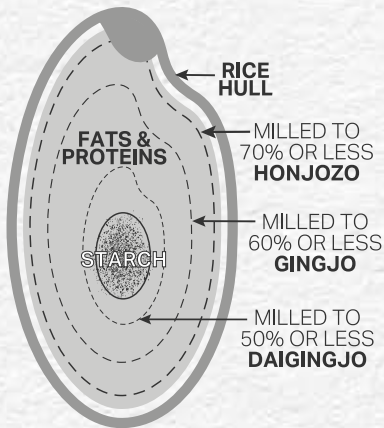
**BODY:** Light+

**SAKE METER VALUE:** +1



## FLAVOR PROFILE:

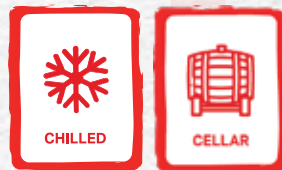
Honeydew and floral anise encompass the nose, while muscat and cantaloupe fruitiness are found on the mid-palate. The finish is a sublime rice sweetness.



## WHAT IS RICE MILLING?

Japanese sake is made with milled, or polished rice; the process of removing the outer layers of each grain. The outer layers are made up of proteins and fats (which can produce undesirable flavors), as opposed to the inner portion which contains the ideal starches. When reading milling rates the number listed is the percentage of rice grain remaining.

## BEST SERVED



## FOOD PAIRINGS

Lean White Fish Sashimi | Ceviche  
Traditional Edo-Mae Nigiri Sushi  
Kyoto (Kyo) Kaiseki | Grilled Trout  
Steamed Halibut



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# MIYASHITA BREWERY

Founded by brothers Kamezo Miyashita and Motosaburo Miyashita, Miyashita Sake Brewery traces its origins to 1915, when the siblings embarked on their brewing journey in Tamano, Okayama Prefecture. In 1967, the brewery relocated to its present site in Nishigawara, near the Asahigawa River, renowned for its pristine underground aquifer extracted from depths of 100 meters, designated among Japan's purest water sources.

Miyashita Brewery is known for utilizing and embracing the finest local Sake rice strains, such as the prominent heirloom Omachi Sake Rice. The tireless pursuit of craftsmanship and exceptional Sake produced by Miyashita Brewery is exemplified through the cultivation and incorporation of "Takashima Omachi" Sake Rice, considered to be the direct and most authentic strain of this heirloom grain. The hallmark of Omachi Sake rice lies in its distinctive shinpaku—the central starch core (white portion)—boasting a round, sizable, and tender profile that imparts a mellowness and sophistication to the resulting Sake.

Additionally, in 1995 Miyashita Brewery pioneered the craft beer movement in the Chugoku region, introducing their line of "Okayama Craft Doppo Beers;" spearheading a commitment to innovation and independence in the Japanese beer brewing scene. Furthermore, in 2015 Okayama Distillery was opened on the grounds of Miyashita Brewery, to commemorate the 100 year anniversary of the company.

Today, the company produces a diverse range of beverages, including Honkaku Shochu, unique liqueurs, craft beer, true Japanese Whisky, and of course traditional Sake.



## ABOUT THE PREFECTURE

An ancient 8th century text lists Okayama as the birthplace of Sake and the historic Omachi rice. As a result, there's a continued high level of brewing craftsmanship that's upheld throughout the prefecture.

BREWERY WEBSITE

