



Ama no To – Heaven’s Door

“Go local” is the motto of this Akita-based brewery. Asamai brewery only uses local Akita rice from a unique cooperative of 19 different local growers. They not only get quality rice from this cooperative but also quality brewery help! Four of their experienced growers (including Toji Moriya) also work in the brewery helping with everything including koji production, pressing and bottling! This is extremely rare for brewers, since most must look outside the prefecture for brewing help, and nobody takes more care in brewing than the guys who grow the rice, pictured in the photo below.

Sake Facts

Quality Grade: Tokubetsu Junmai (at least 40% of rice grain polished away)
 Seimaibuai: 55% (45% of rice grain polished away)
 Rice: Ginnosei (organically grown but not yet certified)
 Yeast: #AK-1
 Nihonshu-do: +4
 Alcohol: 16.2%
 Acidity: 1.5
 Sulfite-free. Gluten-free. Kosher.

Brewery Facts

Brewery Name: Asamai Shuzo (founded in 1917).
 Brewery Location: Akita Prefecture
 Toji (Master Brewer): Koichi Moriya
 Brewery President: Hidemori “Special K” Kakizaki

Tasting Notes

With sweet rice aromas surrounded with floral fresh herb spiciness, this slightly dry, medium-bodied sake has mouthwatering apple flavors with an agreeable earthiness on the mid-palate. Clean and focused on the finish that accentuates its rice-like qualities.

Reviews & Press

Stephen Tanzer’s International Wine Cellar 2007 *“I recently tasted through the sake portfolio of Vine Connections, better known for their prime selection of wines from Argentina, and was knocked out by the quality of sakes they import from small, family-run brewers in Japan.”*

91 Points – Ama no To Heaven’s Door

Recommended! Wine Spectator, “Seduced by Sake”, 2007



FYI. Ama no To draws its inspiration from Amaterasu, the Shinto Sun Goddess who brought light to the world and cultivated Japan’s first rice fields. The Magatama, the Shinto icon on the label, is a jewel of good fortune in Japan.

