



Mantensei – Star-Filled Sky

Suwa brewery is located in Japan's least populated prefecture where there is an abundance of natural elements available to the small number of breweries. They are also one of the few breweries only producing Junmai, Junmai Gingo, or Junmai Daiginjo grade sake and where owner and toji are the same individual. Their water is extremely soft which allows for a long, low-temperature fermentation, resulting in a gentle ginjo fragrance and a fresh lively flavor to develop. Suwa also makes their koji at a slightly higher temperature than is usual, giving their sake a clean and pleasant finish.

Sake Facts

Quality Grade: Junmai Ginjo (at least 40% of rice grain polished away)
 Seimaibuai: 50% (50% of rice grain polished away)
 Rice: Yamada Nishiki & Tamakasae
 Yeast: #9
 Nihonshu-do: +3
 Alcohol: 15.5%
 Acidity: 1.4
 Sulfite-free. Gluten-free. Kosher.

Brewery Facts

Brewery Name: Suwa Shuzo (founded in 1859).
 Brewery Location: Tottori Prefecture
 Toji (Master Brewer): Touda Masahiko
 Brewery President:: Touda Masahiko

Tasting Notes

Soft, honey-laced nose with just a tad of fruitiness. Dry overall, but with a sweet element creeping out of the background. Good richness and overall balance in a slightly dry profile.

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."*

90 Points – Mantensei Star-Filled Sky



VINE CONNECTIONS
 Authentically Argentine ▶ Uniquely Ginjo ▶ Consistently Impressive

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