



## Takasago – Morning Glow

Hokkaido, Japan's northernmost prefecture, experiences brutal winters with tremendous amounts of snow. This extreme cold is perfect for sake brewing as temperatures are naturally low and the brewing season long. Hokkaido brewers not only enjoy these great brewing conditions, but they also are lucky to enjoy the glow of the rising morning sun before the rest of Japan since Hokkaido is also Japan's easternmost island.

### Sake Facts

Quality Grade: Tokubetsu Junmai (at least 30% of rice grain polished away, Tokubetsu = special )  
Seimaibuai: 58% (42% of rice grain polished away)

Rice: Miyama Nishiki

Yeast Iwate: #2

Nihonshu-do: +5

Alcohol: 14.9%

Acidity: 1.3

Sulfite-free. Gluten-free. Kosher.

### Brewery Facts

Brewery Name: Takasago Shuzo (founded in 1899).

Brewery Location: Hokkaido Prefecture

Toji (Master Brewer): Tokujiro Sasaki

Brewery President: Ryoichi Shiraga

Export Manager: Shun Kohiyama

### Tasting Notes

With hints of cooked rice and fresh lychee nuts, this sake's earthy aromas are luminously balanced with the bright acidity and creamy texture found on the palate. Lemon rind, silky cheese, and green, forested flavors dominates the mouth all the while the medium-bodied sake lingers austerely on the finish.

### 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."

**88 Points** – Takasago Morning Glow



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