



Takatenjin – Shrine of the Village

Doi brewery is blessed with underground spring water that is very soft. They call this water “mysterious” since soft water usually means a slow, sluggish fermentation; but this particular water results in a lively, vigorous fermentation period. It is so pure there is no need for filtering or to chemically adjust the water in any way.

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

Yeast: Shizuoka

Nihonshu-do: +5

Alcohol: 16.8%

Acidity: 1.4

Sulfite-free. Gluten-free. Kosher.

Brewery Facts

Brewery Name: Doi Shuzo (founded in 1868).

Brewery Location: Shizuoka Prefecture

Toji (Master Brewer): Shokichi Hase

Brewery President: Kiyooki Doi

Tasting Notes

The impact on the palate is soft and rich but not cloying. A gentle sweetness envelops the tongue while the clean, high-strung acidity does the work. While lime zest and mint dominate up front, the finish is dry with good spicy white pepper and jasmine notes.

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 – Takatenjin Shrine of the Village

