



Tentaka Kuni – Hawk in the Heavens

Located in the picturesque prefecture of Tochigi (known for its many *onsen*, or traditional hot spring baths), Tentaka produces brew so good that only 20% of it makes it out of the prefecture! The area's natural underground springs provides Tentaka a pure, clean water source which is also triple-filtered.

Sake Facts

Quality Grade: Junmai (at least 30% of rice grain polished away)

Seimaibuai: 55% (45% of rice grain polished away)

Rice: Gohyakumangoku

Yeast: Tochigi

Nihonshu-do: +3

Alcohol: 15.6%

Acidity: 2.1

Sulfite-free. Gluten-free. Kosher.

Brewery Facts

Brewery Name: Tentaka Shuzo (founded in 1914).

Brewery Location: Tochigi Prefecture

Toji (Master Brewer): Kouetsu Sugumachi

Brewery President: Munenori Ozaki

Tasting Notes

With slightly yeasty notes and roasted walnut aromas, this well rounded sake has a rich mouthfeel. Dry and crisp, the flavors are dominated by mixed nuts, fresh cut green grass and other earthier flavors. Medium-bodied, the finish is lengthy and dry; a perfect food companion.

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."

87 Points – Tentaka Kuni Hawk in the Heavens

