



Tozai

Tozai – Voices in the Mist

Case Pack-6 bottles (720 ml)

Quality Grade: Ginjo (at least 40% of rice grain polished away)

Seimaibuai: 60% (40% of rice grain polished away)

Rice: Nihonbare

Yeast: Brewer's Original

Nihonshu-do: +5

Alcohol: 14.9%

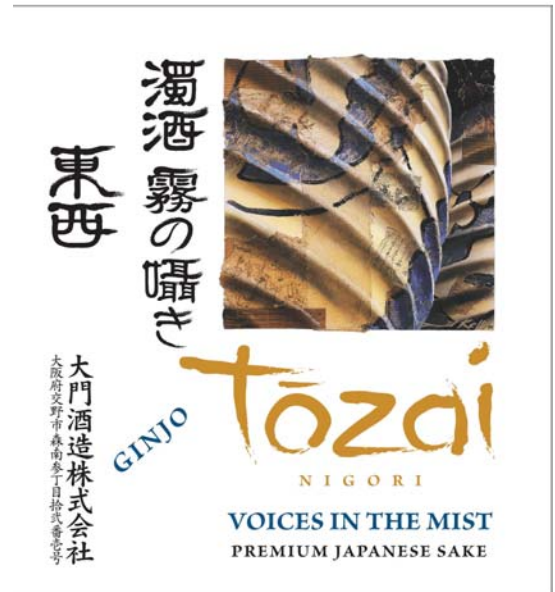
Acidity: 1.1

Brewery Name: Daimon Shuzo (founded in 1826).

Brewery Location: Osaka Prefecture

Toji (Master Brewer): Yasutaka Daimon

Notable Facts: Yasutaka Daimon is the sixth-generation director of the family brewery. His kura (saké brewery) is blessed with a natural spring providing water which is rich in minerals and pure enough to be used in the production of excellent sake.



Tasting Notes

Pear and banana aromas practically jump out of the glass, reminiscent of a tropical paradise. On the palate, it has solid weight and flavors of pear, banana, fresh white rice, a pastis-like licorice flavor, and a clean finish not often found in nigori sake. Makes you want to come back for another sip.

About Tozai

Tozai represents a unique collaboration between a sixth-generation Japanese sake brewery—Daimon Shuzo, a prominent Kyoto-based American artist—Daniel Kelly, and America's leading importer of chilled, premium, artisanal Japanese sake—Vine Connections. Tozai means “East-West” in Japanese and evokes the spirit of the alliance that created this special sake. We have combined our vast experience, skills, and passions to create a boutique sake that will thrill your senses of smell, taste, and sight. Listen to the Voices.

www.sakahan.com

www.danielkellystudio.com

www.vineconnections.com