



Tozai

Tozai – Living Jewel

The image on the label is a "koi", or Japanese carp. Ornamental domesticated carp have been bred for their bright colors for centuries in Japan. The combination of their vibrant colors, patterns, and shimmering scales has earned them the moniker "living jewels" among koi collectors and enthusiasts.

Sake Facts

Quality Grade: Junmai
Seimaibuai: 70% (30% of rice grain polished away)
Rice: Koshihikari
Yeast: Brewer's Original
Nihonshu-do: +6.5
Alcohol: 14.9%
Acidity: 1.6
Sulfite-free. Gluten-free. Kosher.

Brewery Facts

Brewery Name: Kizakura Sake Brewing
Brewery Location: Kyoto Prefecture
Toji (Master Brewer): Mr. Takakura

Tasting Notes

The aromas of white grape, anise, and a hint of sweet rice are quite complex. These same flavors come rushing through the medium-bodied palate which has a slightly creamy texture followed by a hint of white pepper and fresh herbal notes. The long, clean finish makes this a great sipping sake as well as a companion to a wide range of foods, from fish and shellfish to pork and light meats.

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."*

89 Points – Tozai Living Jewel

Suggested Retail Price 720ml: \$17



VINE CONNECTIONS
Authentically Argentine ► Uniquely Ginjo ► Consistently Impressive

1750 Bridgeway, Suite B104
Sausalito, CA 94965

p. 415-332-8466
f. 415-332-8668

info@vineconnections.com
www.vineconnections.com