



Tozai

Tozai – Snow Maiden (Nigori)

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. Perhaps the most famous koi is one named "Hanako", which reportedly lived for 226 years! "Hanako" translates to "Flower Maiden", but in homage to the long-lived Hanako, which lived in the icy waters at the foot of Japan's Mt. Ontake, we have named this sake "Snow Maiden".

Sake Facts

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

Brewery Facts

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

Tasting Notes

This is fairly thick and chewy nigori (cloudy sake), but it is still surprisingly dry. The aromas are bright and fresh and they show a lovely ricey and fruity combination. In the mouth, this sake has solid weight and gives the same flavors of fresh fruit and creamy fresh rice that your nose told you about. The finish has a pleasant astringency and is nicely mellow, beckoning you for another mouthful. You will rarely taste a classier nigori at this price, and this may be the ultimate food-friendly nigori.

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 – Tozai Snow Maiden



Suggested Retail Price 720ml: \$17



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