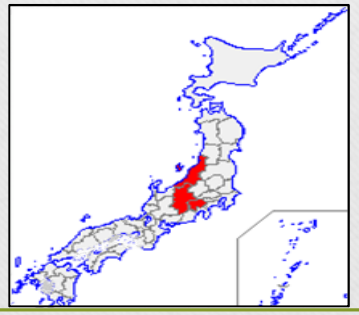
Imayo Tsukasa Junmai – Artesian Water

- "Imayo Tsukasa" means *"mastery of time."*
- Brewery: Imayo Tsukasa Shuzo, Founded 1767
- Where: Niigata Prefecture (Northwestern Japan – Koshin Etsu - Area B)
- Rice: Koji – Go Hyaku Mangoku / Kake – Koshi Ibuki
- Polished to: 65%
- Alc: 15% / Acidity 1.3 / Amino Acid 1.6 / SMV +7
- Yeast #74 + #8



Junmai Artesian Water Key Selling Points

Imayo Tsukasa Junmai Artesian Water

- Imayo Tsukasa crafts its Junmai with the famed Suganadake Mountain's Artesian water.
- This sake captivates with its lively aroma and purity of flavor.
- Its success led the brewery to incorporate Artesian water in all its sakes. The special water is trucked in for the critical brewing processes.
- The 300ml single serve option is convenient for restaurants that want to minimize close contact between servers and customers during Covid 19. The 720ml option will be introduced in the Fall.
- Food pairing suggestions:
  - With rich aromatics, this pure and clean sake pairs well with salted medium to light flavored dishes (rather than soy) such as pan roasted chicken au jus, grilled chicken wings with yuzu kosho and squeeze of lemon, or fish or beef carpaccio.
  - *Eduardo's Favorites:* Caesar Salad, Tuna Tartare, Seared Salmon