# Imayo Tsukasa Junmai Hito Toki

- Brewery: Imayo Tsukasa Shuzo
- Founded 1767
- Where: Niigata Prefecture
  (Northwestern Japan – Koshin Etsu - Area B)
- Rice: Go Hyaku Mangoku
- Polished to: 65%
- Alc: 15% / Acidity 1.8
- Amino Acid 1.6 / SMV +9
- Yeast #8

# Imayo Tsukasa Hito Toki – Pre-Sell Item

## (Available Autumn of '20)

- "Hito Toki" translates to "people and tree." It can also mean a "moment in time," another play on words.
- Aged in a cedar tank, this Junmai is reminiscent of barrel-aged chardonnay without acidity and butter. Packed with umami, its rich mouthfeel satisfies.
- Brewing staff apprenticed at the cooperage to learn the art of building cedar tanks. They hope to revive and support the sole cooperage remaining in Japan that can build such large tanks.
- Crowd-sourced funding helped spread the word about this precious tradition and the coopers' skill. Coopers historically made tanks for many fermented beverages and food.
- Food pairing suggestions:
  - Pair with salt balanced food with rich umami flavors
  - Maple glazed salmon, medium to mature cheeses, day-boat scallops over bed of risotto, pasta with wild mushrooms topped with truffle, lobster tail with a squeeze of lemon and melted butter