



Takeda | Black Skull

Tokubetsu Honjozo Muroka Nama Genshu

Niigata

ABOUT

Made to highlight the local rice, you'll get giant aromas that change on every revisit. There's some Ginjo fruit plus a rich caramel leaping from the glass due to the Honjozo (brewer's alcohol) used to extract extra aroma and texture. Late on the finish, look for cocoa powder.

SERVING

Enjoy as an aperitif with creamy cow's milk cheeses, pastas like Carbonara and Primavera, foie gras or pizza. Serve at any temperature.

BREWERY

Takeda Shuzo is located in the coastal fishing village of Joetsu. Seizaemon Takeda started brewing in Kamiko Funatsu, a small fishing boat moorage, at the end of the Edo Period (1866). In 1990 Shigenori Takeda was appointed the current director and he is now joined by his son Haruki (10th gen). Only four other brewery workers and they grew the rice!

<https://www.katafune.jp/>

Tokubetsu Honjozo Nama

Size 720ml

UPC 850047903044

Seimaibuai 60%

Rice Koshikagura, Koshiibuki

SMV -4

Alcohol 18%

Acidity 1.5%

Amino 1.4

Yeast S-3

Ideal Storage 28F-38F

