



Takeda | Ivory Skull

Junmai Nigori

Niigata

ABOUT

Made by the people who grew the rice! Also using a unique yeast, this is very similar to the “Red Skull” Junmai but cloudy. You’ll get classic Ginjo aromas of melon and pear which change on every revisit. There’s a hint of sweetness but it’s not sticky.

SERVING

Highly versatile with foods. Try with everything from karaage to yakitori with stops for pickles in between.

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/>



Junmai Nigori

Size 180ml, 300ml

UPC 850047903297

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Seimaibuai 65%

Rice Koshiibuki

SMV -10

Alcohol 16%

Acidity 1.7%

Amino 1.7

Yeast S-3

Ideal Storage 28F-68F

