

Igarashi Brewery (Saitama prefecture)

The first generation brewer of Tenranzan, Hisazo, was from Nakakubiki District, Niigata Prefecture, and worked as a master brewer at Ozawa Sake Brewery's Sawanoi in Ome before going independent and starting his own sake brewery in Hanno. Tenranzan's sake brewery is built next to the confluence of the Naguri River and Nariki River.

The air is crystal clear, and clean, soft underground water from Okuchichibu is pumped up from a well. Hanno's beautiful natural environment, with its greenery and clear streams, nurtures the light, crisp taste of Tenranzan.

"Tenranzan" is a daiginjo sake nourished by the greenery and clear streams of Hanno's nature. Please enjoy its everlasting rich flavor and aroma, as well as the skill of the brewers who poured their hearts and souls into it, to your heart's content.

- Capacity: 720ml
- Alcohol content: 16%
- Raw rice (Starter and Koji) Origin: Yamada Nishiki (Hyogo)
- Raw rice (Used rice) Origin: Yamada Nishiki (Hyogo)
- Polishing ratio (Starter and Koji): 50%
- Polishing ratio (Used rice) origin: 50%
- Characteristics (Quality of sake): A fragrant, soft, smooth and well-balanced Daiginjo

GOOD FOR COCKTAIL USE



Tenranzan Daiginjo



Kihachiro Junmai Daiginjo

This sake is made by polishing Omachi rice to a high degree and fermenting it at low temperatures for a long time. It is also pressed using traditional methods that require a lot of effort. It has a rich, balanced flavor with plenty of fruity Ginjo aroma and a smooth, well-rounded taste.

- Capacity: 720ml
- Alcohol content: 16%
- Origin of raw rice (Shubo and Koji): Omachi (Okayama Prefecture)
- Origin of raw rice (Kakemai): Omachi (Okayama Prefecture)
- Polishing ratio (Shubo and Koji): 50%
- Polishing ratio (Kakemai): 50%
- Characteristics (Quality of sake): A type with a rounded taste without any sharp edges