

KONTEKI

PEARLS OF SIMPLICITY



ABOUT THE SAKE: The epitome of purity, this sake is more subtle and nuanced than most highly aromatic Junmai Daiginjos. It is based on the ideals of Zen Buddhism and "wabi-sabi," the belief that beauty within the arts should be as understated and pure as a simple strand of pearls. One of two sakes brewed in exactly the same way with the same ingredients, except this one is a Junmai Daiginjo and Tears of Dawn has added distilled alcohol to open up aromatics.

TASTING NOTES & FOOD PAIRING: Aromas of white flower, Asian pear & steamed rice. Finishes elegantly with rich minerality and rice texture.

This is a great sipping sake but also a wonderful companion to scallops, pork, and light meats.

HIGASHIYAMA: Konteki's culture centers around 15th century ideals of Zen Buddhism and purity in beauty.

- Kyoto is the birthplace of sake and is home to the local Fushimi Mizu, one of Japan's most prized water sources of soft, pure water.
- Well-respected rice farmer Masayasu Tanaka grows rice for the brewery. He is famous for growing some of Japan's best quality Yamada Nishiki rice, considered the pinnacle of premium sake rice.

QUALITY GRADE Junmai
Daiginjo

SIZE 12/300ml
6/720ml

UPC 835603005554
835603005547

Seimaibuai 50%
Nihonshu-Do +2
Acidity 1.5

