

The pinnacle of the brew master's craft, pure night is made using the traditional, time-consuming "Futa Koji" fermentation method. This ancient method maintains the perfect interior balance and requires constant fine adjustments that only experienced brewmasters can provide.

pure night is a Junmai Daiginjo Premium sake. While Daiginjo sake is required to be made from rice with at least 50% of the rice polished away, **pure night** goes even further and has 65% of the rice polished away, leaving the pure starch core that results in a feather-light flavor profile.



Quality Tier: Junmai Daiginjo **Premium**

Avail. Sizes: 720mL (only)

Rice Type: Akita Sake Komachi

Seimaibuai*: 35% (Shimizu-No-Mai polishes 5% more than required)

Aroma: Delicate tropical aromas of melon, lychee, and pineapple with the floral hint of honeysuckle

Taste: Feather-light, layered complexity with subtle citrus and melon notes

Finish: Long, delicate, dry finish that lingers gently on the palate

Food Pairing: Best alone, or paired with the finest sashimi or fresh oysters with a sprinkling of Sevruga caviar!

ABV: 16.5% alcohol

Acidity: 1.4

SMV:** +1

Features

- Takashimizu is winner of 18 consecutive gold medals at the National New Sake Competition (the most of any brewery in Japan)
- Made with rice using a rare and difficult to obtain polish ratio (35%)
- Hand-crafted using traditional techniques to preserve the delicate nuances of flavor and aroma

Benefits

- Strong reputation among sake critics and enthusiasts
- Limited production, unique and highly premium product
- Authentic representation of the highest quality, authentic Japanese sake

Complete Set

- Dassai 23 & 39
- Amanoto Junami Daiginjo 35
- Nanbu Bijin Ancient Pillars



*Seimaibuai is the degree to which rice has been polished (milled) before brewing. Percentage indicates amount of rice grain remaining.

**SMV means "Sake Meter Value" (1-10 scale, the higher the drier)