

Introduction of Tosa Brewery

Tosa Brewery was founded 1877 in northern mountainous area called "Tosa Reihoku" in Kochi prefecture of Japan. For 141 years, Tosa Brewery has been producing high quality sake. It is based in very tranquil Tosa-gun, Tosa-cho in location of Sameura Dam, the origin of River Yoshino, which runs across in the middle of Shikoku region. Tosa Brewery is gifted with beautiful soft water and continues to produce small scaled but carefully handcrafted sake to please it's followers.

Tosa Brewery Ltd
Managing Director
Muneki Matsumoto

Origin of "Keigetsu" (The Moon at "Kei" shore)

"Kei" Shore is one of the most renowned sceneries in Japan. where deep green of pine tree, five colored small gravels and deep blue ocean create the best stage to present a beautiful moon. When you talk about Kochi prefecture, this scenery usually comes first in people's mind. Every year in the 15th September a memorial ceremony is held for the novelist Keigetsu Omachi from Kochi prefecture with Japanese Sake offering. Keigetsu Omachi was a famous novelist from Meiji era, who loved Japanese sake and travelling in Japan and beyond. Tosa brewery shares the name "Keigetsu" with wishes to be the sake remembered by many in Japan and beyond.



IWC 2016
Sparkling Sake Trophy
Sparkling Sake "John"



Shikoku Island
Kochi Prefecture



ACCESS

418 Tai, Tosa-cho, Tosa-gun, Kochi, JAPAN,
781-3521
45 minutes by car from Kochi Airport.



KEIGETSU WEBSITE
<http://www.keigetsu.co.jp>

The Sake Made by Friendship, Made For Friendship Since 1877





Sparkling Sake "John"

IWC 2016 Sparkling Sake Trophy



Sparkling Sake "John"



Rice/Ginnoyume
(Local Sake Rice)
Rice Polishing/50%
ABV/15% SMV/+2
Acidity/2
Amino Acid/1

I made this sake for my good friend "John". John had always requested for dry sparkling sake and I had to respond to his kind expectation. It is made with Local Sake Rice "Gin no Yume". It is carefully brewed Junmai Daiginjo and made sparkling. Unusual for sparkling sake, it is as clear as a diamond, its bubbles are consistent and powerful, creating a unique and masculine style of sparkling sake. It has an elegant and born-dry Junmai Daiginjo character. Sparkling "John" has won the highest award "Trophy" for Sparkling category in IWC 2016 Sake Challenge. Tosa brewery is the first ever brewery to receive a trophy award in Kochi prefecture.



The Sake Made by friendship,
Made for friendship
Since 1877



KEIGETSU Junmai Daiginjo

純米吟醸
吟之夢
45
Polishing Ratio
KEIGETSU
Gin-no-Yume
Junmai Daiginjo



Rice/Gin no yume
(Local Sake Rice)
Rice Polishing/45%
ABV/15% SMV/+2
Acidity/1.5
Amino Acid/0.9

Keigetsu Junmai Daiginjo is subtle, elegant and extremely gentle on both the aroma and palate. On the nose there is refreshing hint of lemon soda with notes of solid Junmai base on the background. It follows through to the palate, the citrus soda, without being overpowering, it offers the elegance and sophistication on finding the balance of elements: structure, fruits and acidity. Drinks really well on its own and incredibly food friendly in style.

YUZU SAKE Tosa x Yuzu x Japanese Sake



Liqueur
ABV/8%
Recommended drinking
Temperature: Well Chilled

Our Yuzu sake has a classic Sake character with the presence of sweet and tangy yuzu. Kochi prefecture produces about half of entire Yuzu production in Japan. Tosa is especially well known for the best yuzu production due to the perfect combination of the cool climate and the beautiful water. Yuzu is grown organically and harvested around the end of October or the beginning of November when it reaches 60-70% of ripeness. In order to preserve its freshness and acidity it is essential that Yuzu is pressed as soon as it has been harvested.



Tokubetsu Junmai Aikawa Homare



Rice/Hinohikari
Rice Polishing/60%
ABV/15% SMV/+3
Acidity/2.3
Amino Acid/1.7

Inspiration came from my mentor of wine when discussing about the existence of Grand Cru in Burgundy. This raised the question on its equivalent in the sake rice fields. There is no such classification as Grand Cru for sake rice field as yet, but we have Tosa's local sake rice "Hinohikari". It is grown and used to brew "Aikawahomare". At Aikawa, Tosa, rice is grown on the beautiful terraced paddies, height varying from 350m to 600m above sea level. There is 15C difference in temperature between day and night. The first impression one may get is how pure and clean this is however the persistent acidity and richness that lingers on the end palate.