

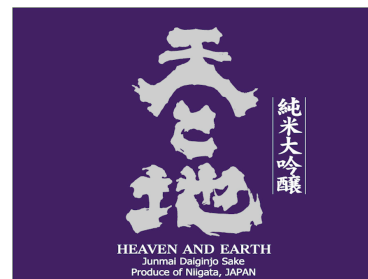
# TEN TO CHI

## “Heaven & Earth”

### Junmai Daiginjo (Niigata, Japan)

#### Basic Info

**Brand:** TEN TO CHI [ten-toh-chee]  
**Nickname:** “Heaven and Earth”  
**Type of Sake:** Junmai Daiginjo  
**Seimai Buai:** Rice milled to 50 %  
**Alcohol:** 15.5%  
**Size :** 1.8L, 6-pack      UPC 844650045079  
              720ml, 12-pack      UPC 844650045055  
              300ml, 12-pack      UPC 844650045093



#### Producer

**Producer:** Musashino Shuzo      **Founded:** 1916  
**Location:** 4-7-46 Nishishiro-cho, Joetsu-shi, Niigata 943-0834 Japan  
**Website:** [www.niigatasake.com](http://www.niigatasake.com)  
**President:** Hajime Kobayashi – the fourth generation of the founding family  
**Toji (Master Brewer):** Kenji Fujii - has been making sake for more than four decades at Musashino.

#### Ingredients & Technical data

**Rice:** Koshi Tanrei, a local specialty sake rice. See below for detail.  
**Water:** Soft water. 100% sourced from natural spring water in Maki district of Joetsu, Niigata  
**Yeast:** Kyokai #9  
**SMV:** +5      **Acidity:** 1.6      **Amino acids:** 1.0

No sulfites, no preservatives.

#### Other info

**Serving temp. :** Serve chilled or at room temperature  
**Tasting note:** Dry, mild, clean, medium bodied, and lightly aromatic.  
**Food Paring:** Tuna and salmon sashimi, roasted duck or chicken, prosciutto.



Niigata Agricultural Institute, Niigata Sake Institute, and the consortium of Niigata sake breweries spent 15 years to launch a new sake rice variety, called **Koshi Tanrei**. The rice is grown only in Niigata, only for Niigata sake producers. *Ten To Chi “Heaven and Earth”* is one of the first Koshi Tanrei-based sakes that have been made commercially available in Japan.