



# Yumé “Dream”

## Junmai Daiginjo (Niigata, Japan)

### Basic information

**Brand:** Yumé [yew mé]  
**Nick name:** “Dream”  
**Type:** Junmai Daiginjo  
**Rice Polishing:** 40%  
**Alcohol:** 16-17% by volume

**Bottle size:** 720ml      **Case Pack:** 6 bottles  
**UPC Code:** 844650010008



### Producer

**Producer:** Ichishima [ichi-shima] Shuzo  
**Founded:** circa 1790  
**Owned by:** Ichishima Family  
**Location:** Suwacho 3-1-17, Shibata-shi, Niigata, 957-0055 Japan  
**Web site:** [www.niigatasake.com](http://www.niigatasake.com)  
[www.ichishima.jp](http://www.ichishima.jp)

### Toji (Sake Master):

Takeshi Tanaka – Tekeshi-san has been making sake for two decades.

### Ingredients & Technical data

**Rice:** Yamada Nishiki  
**Water:** Underground water from the Iide Mountains and Fukuryuusui.  
**Yeast:** Information not disclosed.

**SMV:** +3      **Acidity:** 1.2      **Amino acids:** 1.2

### Other information

**Serving temp.:** Chilled

**Tasting note:** Delicate aromas, earthy and full-bodied. The elegant taste of this sake is created by using the best rice and by crafting the sake by hand.

The concept and taste profile of Yume was conceived by Kenji Ichishima (President and seventh generation of the family that owns Ichishima Shuzo) and Takeshi Tanaka (Sake Master) to create a new tradition of premium sake. The Ichishima family has been involved in sake making for more than 200 years (since the shogun era). Currently well known for its sake museum that is open to the public and its employment of female sake makers.

