

# SAKE TENGOKU

FINE SAKE FROM JAPAN



COMPANY	SHIRATAKI SHUZO
BRAND	JOZEN MIZUNO GOTOSHI
TYPE	JUNMAI GINJO
DESIGNATION	HIYAOROSHI NAMAZUME
PREFECTURE	NIIGATA
ADDRESS	OOAZA YUZAWA 2640
ADDRESS	YUZAWA MACHI
ADDRESS	MINAMI-UONUMAGUN
TOJI	SHINGO YAMAGUCHI
FOUNDED	1855
POLISHING RATIO	60%
ALCOHOL	16-17%
SMV +/-	0
ACIDITY	1.5
RICE KOJI	Koshi Tanrei
RICE KAKE	Koshi Tanrei
YEAST STRAIN	K - 1801
RECOMMENDED TEMP	Chilled or room temp 46 degrees FAHRENHEIT

## TASTING NOTES:

The 2020 Hiyaoroshi Namazume sake is symbolic of the Changing Seasons. Especially brewed to be released in the Fall, this sake signals the beginning of the new sake brewing season. Hiyaoroshi is pasteurized only once so it remains bright and lively. Aromas are forward, fresh and fruity in the nose with notes of sweet melon, cherries and hints of vanilla. Flavors on the palate evoke feelings of the season with pumpkin pie, roasted nuts, and stewed plums. This sake is medium bodied and accented by medium acidity, showing classic Jozen minerality and a lingering dry finish. Additional 7 months of aging adds depth and roundness.

## ABOUT SHIRATAKI SHUZO:

Shirataki is located in the heart of the Japanese Alps called "Snow Country" in the Niigata prefecture. Each spring the snowpack melts providing an abundance of clear natural spring water. This water runs through a coal seam providing a natural filtration process that accentuates the taste and quality of the water. This very soft water is the secret behind the very light, elegant, pretty style of sake made at Shirataki. The town of Echigo Yuzawa is home to "Koshihikari" a famous high quality rice brand in Japan.

## FOOD PAIRINGS:

Roasted poultry, baked ham, butternut squash ravioli, BBQ, , and dishes with sweet spice.

## CHEESE PAIRINGS:

Aged Gouda, triple cream, fresh chevre