

# Jozen Mizuno Gotoshi Junmai Ginjo Hiyaoroshi Namazume

Shirataki Shuzo

Japan - Nigata Prefecture - Echigo Yuzawa

Hiyaoroshi is a general term referring to sake that has been pasteurized once in the winter and then allowed to mature over the summer before distribution in autumn. The Japan Sake Brewers Association designates September 9th as the official start for Hiyaoroshi sales. (Essentially aged Namazume)  
September 9th is known as Kiku-no-Sekku ("Chrysanthemum Festival"), where hundreds of chrysanthemums are displayed around various venues and chrysanthemum sake is served. The chrysanthemum (kiku) was brought to Japan from China during the Nara period. In 1183, it was adopted as the Imperial Seal of Japan, and during the Meiji period no one but the Emperor could use it. Nowadays it still represents the authority of the emperor and you can see it everywhere in Japan.

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.

Specifications	
Type	Junmai-shu
Rice Milling	60
Rice Varietal	Koshi Tanrei
Sake Meter	-0
Acidity	1.5
Pairings	Roasted poultry, baked ham, butternut squash ravioli, BBQ, and dishes with sweet spice. >Aged Gouda, triple cream, fresh chevre.



Codes, Weights and Measures		
UPC	4 980573 303851	4 980573 303653
Units/Case	12	12
Unit Size	300 mL	720 mL
Container	bottle	bottle
Case Weight	16	32
ABV	16.5%	16.5%
SRP	\$ 24 USD 300mL Bottle	\$ 38 USD 720mL Bottle