

SAKE TENGOKU

FINE SAKE FROM JAPAN



COMPANY	SHIRATAKI SHUZO
BRAND	JOZEN MIZUNO
TYPE	GENSHU
DESIGNATION	JUNMAI DAIGINJO
PREFECTURE	NIIGATA
ADDRESS	OOAZA YUZAWA 2640
ADDRESS	YUZAWA MACHI
ADDRESS	MINAMI-UONUMAGUN
TOJI	SHINGO YAMAGUCHI
FOUNDED	1855
POLISHING RATIO	50%
ALCOHOL	16-17%
SMV +/-	-2.0
ACIDITY	1.4
RICE KOJI	GOHYAKUMANGOKU
RICE KAKE	KOSHI IBUKI
YEAST STRAIN	K1801
RECOMMENDED TEMP	COLD 41° F

TASTING NOTES:

This beautiful, seasonal Genshu is powerfully aromatic and flavorful on the palate. These fresh and lively flavors are the result of pressing without the dilution of additional water. Classically Jozen in style with elegance and influenced by the soft snow texture of the famous water of that region.

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:

We recommend a wide range of food pairings of Seafood, Poultry and Meat with full flavors, as well as Spice and Heat.

CHEESE PAIRINGS:

Fourme d'Ambert Blue Cheese