

SAKE TENGOKU

FINE SAKE FROM JAPAN



COMPANY	SHIRATAKI SHUZO
BRAND	JOZEN MIZUNO GOTOSHI
TYPE	JUNMAI GINJO
DESIGNATION	NIGORI
PREFECTURE	NIIGATA
ADDRESS	YUZAWA 2640
ADDRESS	YUZAWA MACHI
ADDRESS	MINAMI-UONUMAGUN
TOJI	TAKAKI MATSUMOTO
FOUNDED	1855
POLISHING RATIO	55%
ALCOHOL	17.5
SMV +/-	+4.0
ACIDITY	1.7
RICE KOJI	GOHYAKUMANGOKU
RICE KAKE	KOSHI IBUKI
YEAST STRAIN	K1801
RECOMMENDED TEMP	COLD 41° F

TASTING NOTES:

Inviting aromas of mint, marshmallow and Asian pear pull you into this drink. Surprisingly dry, this Nigori (cloudy) style sake has a rich, chewy texture. The intriguing mid palate features mint, white chocolate, and tart cherries. The finish belies our expectations with an elegant, softness of minerals that settles in a dry finish.

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 very famous high quality table and sake rice brand in Japan, as well as "Koshi Ibuki" which is used in their light elegant style sake and "Koshi Tanrei" which is used in their sake with fuller, richer flavor.

FOOD PAIRINGS:

Pairs with roast duck, dry-rub ribs, full flavored country pate, and fruit and nut desserts of light sweetness.

CHEESE PAIRINGS:

Mildly ripe Coulommiers or Brie, Italian Raschera,