

# SAKE TENGOKU.COM

FINE SAKE FROM JAPAN



COMPANY	MATSUI SHUZOTEN
BRAND	MATSUNO KOTOBUKI
TYPE	GINJO
DESIGNATION	NAMACHOZO
PREFECTURE	TOCHIGI
ADDRESS	3683 FUNYU
ADDRESS	SHIOYAMACHI, SHIOYAGUN
ADDRESS	TOCHIGI, JAPAN
TOJI	MOTOJIRO MATSUI
FOUNDED	1865
POLISHING RATIO	55%
ALCOHOL	14-15%
SMV +/-	+6.0
ACIDITY	1.4
RICE KOJI	GOHYAKUMANGOKU
RICE KAKE	GOHYAKUMANGOKU
YEAST STRAIN	KYOKAI 601, KYOKAI 1801
RECOMMENDED TEMP	COLD 41° F

## TASTING NOTES:

This sake has a delicate fresh nose with hints of candied orange, mint, bright strawberry and grassiness. Aromas of grand marnier, bananas and spicy juniper linger. The palate is medium bodied with lively rich tones of cherry, roasted walnut, balanced with minerality and a long finish.

## ABOUT MATSUI SHUZOTEN:

Nestled in a pine forest for which it is named, this small family owned brewery uses only local rice for its brewing. The toji, Motohiro Matsui, is also the owner, taking over from his father, running the company and responsible for all the brewing. He studied at Tokyo University and is a member of the Shimotsuke Brewer's Association. The water in Shiroyamachi is soft, running through the mountains of pine forest surrounding the brewery for use in all production of sake. Unique to the brewing process is the blending of two yeast strains which is used to obtain a special flavor element within the sake.

## FOOD PAIRINGS:

Oysters, Omelette, Light Chinese, Light French, or Light Italian dishes

## CHEESE PAIRINGS:

Raschera, Coulommiers, and Pecorino