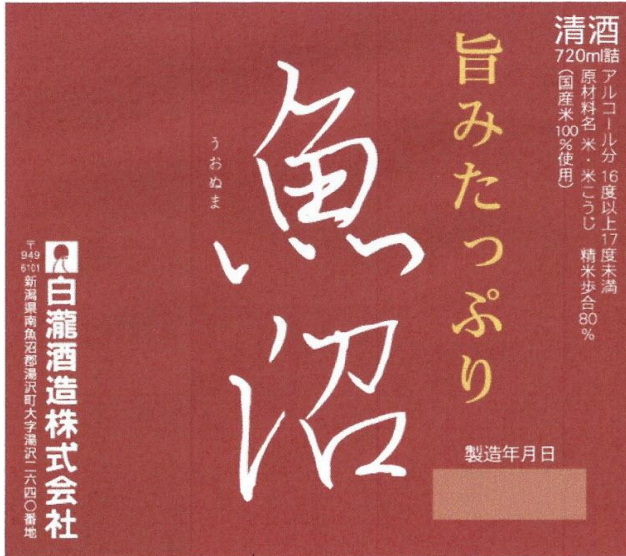


SAKE TENGOKU

FINE SAKE FROM JAPAN



COMPANY	SHIRATAKI SHUZO
BRAND	UONUMA
TYPE	NOUJUN
DESIGNATION	JUNMAI
PREFECTURE	NIIGATA
ADDRESS	OOAZA YUZAWA 2640
ADDRESS	YUZAWA MACHI
ADDRESS	MINAMI-UONUMAGUN
TOJI	SHINGO YAMAGUCHI
FOUNDED	1855
POLISHING RATIO	80%
ALCOHOL	16-17%
SMV +/-	+2.0%
ACIDITY	2.10%
RICE KOJI	Yamadanishiki
RICE KAKE	Koshi Ibuki
YEAST STRAIN	
RECOMMENDED TEMP	ROOM TEMP OR WARM
	60-104 DEGREES
	FAHRENHEIT

TASTING NOTES:

Dry and lean in the nose with hints of celery, pear puree and anise. On the palate this junmai is soft and creamy on the palate with rich, savory flavors of mocha, hazelnut, spicy vanilla, ending with crisp acidity.

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:

Ideal with rustic Italian food, cheese and tomato centric or creamy pasta dishes

CHEESE PAIRINGS:

Italian Raschera, Pecoria Reggiano,