

# SAKE TENGOKU

FINE SAKE FROM JAPAN



COMPANY	SHIRATAKI SHUZO
BRAND	JOZEN
TYPE	NAMAZAKE
DESIGNATION	JUNMAI GINJO
PREFECTURE	NIIGATA
ADDRESS	OOAZA YUZAWA 2640
ADDRESS	YUZAWA MACHI
ADDRESS	MINAMI-UONUMAGUN
TOJI	SHINGO YAMAGUCHI
FOUNDED	1855
POLISHING RATIO	60%
ALCOHOL	15.5
SMV +/-	+5.0
ACIDITY	1.6
RICE KOJI	GOHYAKUMANGOKU
RICE KAKE	KOSHI IBUKI
YEAST STRAIN	K1801
RECOMMENDED TEMP	COLD 41° F

## TASTING NOTES:

This unpasteurized sake is exciting and lively with a nose full of citrus, apple blossom and shizo. The palate is equally as bold featuring fresh persimmons, marshmallow and slightly underripe stone fruit. The finish is clean showing soft minerality.

## 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:

Sushi Nigiri with fatty fish, oysters, omelettes, Lighter Italian, Chinese or French dishes

## CHEESE PAIRINGS:

Mildly ripe Coulommiers or Brie, Italian Raschera,