

SAKE TENGOKU.COM

FINE SAKE FROM JAPAN



COMPANY	SHIMAOKA SHUZO
BRAND	GUNMA IZUMI
TYPE	HONJOZO
DESIGNATION	YAMAHAI
PREFECTURE	GUNMA
ADDRESS	375-2 YURACHO
ADDRESS	OTASHI
ADDRESS	GUNMA
OWNER/TOJI	TOSHINORI SHIMAOKA
TOJI	FUSE TOKUTARO
FOUNDED	1863
POLISHING RATIO	60%
ALCOHOL	16-17%
SMV +/-	+3.0
ACIDITY	1.6
RICE KOJI	JAPANESE RICE 100%
RICE KAKE	JAPANESE RICE 100%
YEAST STRAIN	KYOKAI 7
RECOMMENDED TEMP	VERSATILE
	46° F - 105° F

TASTING NOTES:

This is a classic, delicious Honjozo with crimini mushroom, almonds and lilac aromas. The first sip of this sake is full of stone fruit and minerals complimented by notes of caramel, cocoa and almond and finishes with plenty of umami.

ABOUT GUNMA IZUMI:

The toji, Fuse Tokutaro, is 76 years old and has been working at the brewery for 43 years. His family has held the toji position for several generations. Fuse Tokutaro is also the president of the Echigo Brewers Association, a very prestigious position. Water is key to the production of the sake, as it is not soft water here, nor is it hard water, it is inbetween. The minerals present in this vast water table underneath the brewery provides abundant quantities of water for production purposes. Gunma Izumi sake are typically blended with older sake, and /or aged 1-3 years. All are done in a Yamahai style.

FOOD PAIRINGS:

Chinese Food, One Pot dishes like Beef Stew.

CHEESE PAIRINGS:

Foggy Morning, Prima Donna, Domaine de Village