

Junmai Ginjo Muroka Nama Genshu

Kinkazan sokyū

S U F



A sake that tells a story with its mild acidity and its mellowness.

Tasting comment

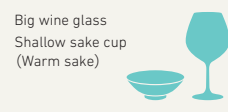
Yellow color, slightly sparkly. Aromas of melon and pear harmonize with the roasted walnut and sour cream aromas stemming from the rice. A pleasant sweetness with a soft acidity that balance each other and spread in the mouth. The final is rich, with a touch of roasted bitterness.

Pairing

This sake can be paired with fleshy meat, rich sauce cuisine or fermented condiments such as miso. It would also be delicious with dishes blending a strong sweetness with a creamy lactic acidity.

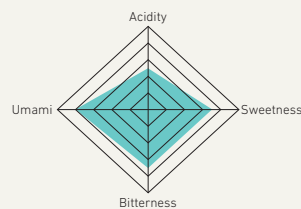
Beef bourguignon, beef stew, Camembert cheese, konpeito (Japanese sugary confection)

Recommended cups temperature



Slightly fresh or at room temperature (10°C—18°C)
Low-temperature warm sake (Around 30°C)

Taste balance



Seimai-buai	55%
Rice	Hida Homare
Alcohol	17-18%
Acidic concentration	1.5
Nihonshudo	+3
Amino-acidic concentration	1.6
Storage	in the fridge

When the namazake is left to rest, its umami is the best.

The mount Kinka, one of Gifu symbols, lent its name to the sake "Junmai Ginjo Muroka Nama Genshu Kinkazan Sokyū", the main brand of Adachi Shuzojo. The brewery was founded in 1861 but the Kinkazan Sokyū was born almost twenty-seven years ago, when Shoji Adachi came back to the region to inherit Adachi Shuzojo. This sake is a junmaishu made without adding any alcohol.

The rice is Gifu-made Hida Homare and the water is drawn from an underground branch of the Nagara river, flowing under the brewery. The artisans make the namazake by leaving it to rest during a whole year, excited at the thought of seeing its taste change ever so slightly.

As the months pass, the amino acids undergo a denaturation. Some fans keep the sake in the refrigerator in a sealed bottle during two or three years to develop its mellow sweetness and enhance its umami. It suits well a rich cuisine with a strong taste and can be enjoyed little by little or on the rocks.

The word "sokyū" means "blue sky". On sunny days, Nagoya and the Pacific Ocean are visible from the top of mount Kinka, 300 meters high. A long time ago, the shogun Oda Nobunaga who dreamt of uniting Japan had settled there in the Gifu castle. He might also have seen a clear blue sky. The name "sokyū" also contains the idea of bringing nice beautiful days to the hearts of those who drink it.



Adachi Shuzojo

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