

Junmai Ginjo

# Chigo no Iwa

F S L



A clear and refreshing dry sake that one cannot get enough of

### Tasting comment

A silvery, almost transparent color. One can feel slight nuances of grapefruit, green herbs, or banana. The attack is light with a moderate sweet taste and a soft acidity that fill the mouth tightly, then the bitterness gives substance to the sake towards the end of the mouthful. The general impression is that of a translucent sake with a moderate sweetness.

### Pairing

The rich bitterness of this sake stands out better when it is paired with an herb cuisine. It also fits simple dishes.

Octopus and potato Genovese salad, tomato and mozzarella caprese salad, ratatouille, Genovese pasta, fresh tofu with a miso and meat sauce

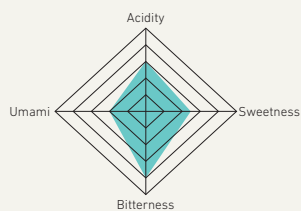
### Recommended cups temperature

Seimai-buai	50%
Rice	Hida Homare
Alcohol	15.8%
Acidic concentration	1.5
Nihonshudo	+6
Amino-acidic concentration	1.5
Storage	In a cool, dark place



Fresh or at room temperature (10°C—18°C)  
Slightly warmed sake (Around 30°C)

### Taste balance



A high-quality, luminous sake, brewed to the rhythm of a local region

Chigonoiwa Shuzo makes a refreshing and full-bodied sake, to drink endlessly while enjoying life. Their ambition is to create a bottle inviting the drinkers to a generous life. Since its foundation in 1902, the brewery has always tried to offer an "heart-touching" sake for its contemporaries.

In Toki city, a huge boulder of 18 meters of length and height, heavier than 13 tonnes and nicknamed "Chigo Iwa" towers above a mountain stream. According to the legend, a long time ago, a couple desperate for children followed the oracle of Kannon and walked to the rock to pray. There, they received a baby as beautiful as a pearl. This famous place, still well-liked by the local inhabitants, gave its name to the sake named "Chigo no Iwa". The legendary boulder is written with "chigo" as in "baby, infant", and "iwa" as in "rock", but the brewery has changed the two first characters to "a thousand" and "past", to symbolize eternity and the wish that this sake could grow and thrive like a child.

The water used in its making is drawn at a 45 meters depth. The region is well-known for its ceramic production called "Minoyaki". The water going through the long layers of clay necessary for the pottery is exceptionally soft, perfect for a refined sake. The main brand of the brewery "Junmai Ginjo Chigo no Iwa" hides a rich umami after an elegant and refreshing start.

This sake is made thinking of those who will drink it: "by creating delicious bottles made for an everyday life, we can answer any kind of need. Deinking a good sake makes life sweeter and gives hopes for pleasant tomorrows."



### Chigonoiwa Brewery Co., Ltd. (Chigonoiwa Shuzo)

founded in 1909  
2177-1, Dachi-cho, Toki City, Gifu  
TEL 0572-59-8014

