

Junmai-shu

Korin



The perfect sake for a meal.

Tasting comment

Cristal-like silver color, almost transparent. The aroma is very discreet. There is a faint hint of pear, then green bamboo and Japanese tea; then, a freshly made mochi aroma harmonizes the impression. The tasting impressions are soft as well, with a delicate and light sweetness that spreads in the mouth with a pleasant acidity and a firm umami. The aftertaste leaves a dry impression.

Pairing

The aroma and taste of this sake are faint; therefore, it can be paired with a wide variety of dishes, from Japanese cuisine with dashi or soy sauce to stews and boiled food. It is recommended for both delicate traditional cuisine and izakaya's menu fare.

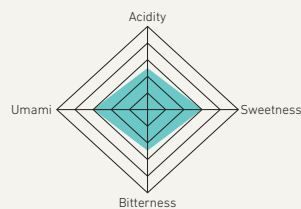
Soy sauce boiled potatoes, nikujaga, mackerel sushi, smoked potato salad, boiled meatballs, black tea chiffon cake

Recommended cups temperature

O-choko
Shallow sake cup

Room temperature (15°C—22°C)
Warm (Around 40°C—45°C)
Warm then cooled down (Temperature must go up to 40°C then cool down to 15°C)

Taste balance



Seimai-buai	65%
Rice	Organic Nihonbare
Alcohol	15%
Acidic concentration	1.4
Nihonshudo	+1.5
Amino-acidic concentration	1.5
Storage	In a cool, dark place

A multi-faceted sake, born from organic rice

A small area of land is located between the two pure rivers that make Gifu proud, Nagara and Kiso. The Nagara is also flowing under Hashima city, at 128 meters below ground, as well as the Kiso, at only 50 meters below ground. When winter comes, a seasonal wind from the North-West, "Ibuki Oroshi", swipes the city. The cold becomes unbearable, and the region is well-known for its dire temperature gaps.

Chiyogiku is a brewery founded in 1738, 280 years before. Its master brewer is the 16th generation of the Sakakura family at this post. He studied biology at the university and his knowledge about fermentation is very deep. It is often said that the quality of the sake depends vastly on that of the rice. Therefore, the local farmers who partner with the brewery do not use phytosanitary products in their cultures. This biological rice is grown thanks to the technique of the aigamo, which involves the ducks of the same name.

The predecessor of Sakakura liked the painter Korin Ogata (1658-1716) and name his main brand after him: "Junmai Korin". This sake was certified "Organic Junmai" because it is made from 100 % organic rice and checked by the Japanese Agricultural Standards. Its attack is smooth, then the umami spreads in the mouth. It is considered a table sake because it does not hinder the taste of the food it is paired with. It was created to be "an ordinary brand sake" that the amateurs could enjoy every night without getting tired of, and to put people at ease.



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