

Junmai

Kujiranami

S U F

A sake with a delicate umami stemming from the rice

Tasting comment

Toned-down aromas of grapefruit, pear, melon, bay leaves, or fresh rice cakes. In this sake distinctive by its rice's sweetness and umami, the rich sweetness and the round acidity spread pleasantly in the mouth. Towards the end, the bitterness and umami fill the mouth.

Pairing

This table sake is a good match for small side dishes, but it can be paired with a wide range of cuisines. The duo "warm sake and dashi broth" is a peculiarly traditional Japanese combination.

Simmered chicken meatballs, oden assortment, salt-grilled mackerel, mackerel boiled with ginger, fried asari shells balls (with warm sake)



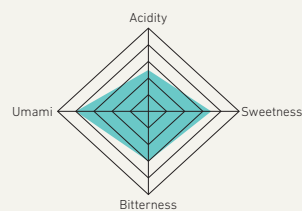
Seimai-buai	60%
Rice	Hida Homare
Alcohol	15-16%
Acidic concentration	1.5
Nihonshudo	+4
Amino-acidic concentration	1.9
Storage	In a cool and dark place

Recommended cups temperature



At room temperature(15°C—18°C)
Warm sake
(Heat up to 45°C—50°C then let cool off slightly)

Taste balance



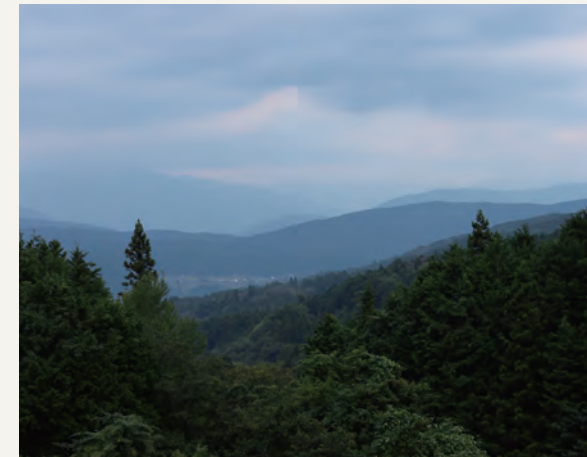
At the heart of mountain, a sake that grew with the people climbing up to the brewery

Ena Jozo is located at around 600 meters high on the step of Mount Futatsumori at Fukuoka in Nakatsugawa city. The sake made in this brewery surrounded by mountains is called "Kujiranami" (means 'whales and waves'). It is named after the clouds on the ridgeline, taking the shape of a whale in a stormy sea. The floor of the brewery is tilted, so the heavier objects are stored in the lower places.

The water used for the sake gushes from Mount Futatsumori. Very soft, it shares this quality with the final product. The rice is steamed in huge Japanese ovens as it always has been, then pressed in a Yaegaki machine that have become scarce these days. Before its foundation as a brewery in 1818 the place used to manage the forest and grow rice. Nowadays, the Hida Homare variety is cultivated in Ena Jozo rice fields.

The 7th owner of the brewery Yasuhiko Nagase aims at creating a "pure and pleasant table sake." Its main brands are the Junmai and Junmai ginjo "Kujiranami". The rice taste is strong in the Junmai, so it should be enjoyed with a cuisine as powerful as it is.

The visitors used to be rare, but their number has recently risen. Part of the brewery was converted to a bar to welcome as they should "those who have made the effort to climb to the top of this mountain." "We can evolve and keep on going thanks to our customers." The beating heart of sake can be found in these peaceful words.



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