

Daiginjo

Yotsuboshi



Refreshing and light

Tasting comment

This sake is a pale yellow with glimpses of green. It shines like crystal.

Different aromas succeed each other. First creamy and rich, then notes of green herbs or tea that allows you to smell the freshness and the perfume of the ginjo sake recalling apple, melon or white peach. The attack is powerful, then the sake unfolds in the mouth with a sweet mellowness wrapped around a discreet and refreshing acidity. A pleasant bitterness leads to a dry finish.

Pairing

Perfect for the first half of the meal or with desserts. It is recommended for simple, umami-filled sashimi, roe or caviar which umami and taste it will enhance. It will also highlight the greenness and freshness of condiments.

- Slices of fugu (with chives),
- salmon roe pickled in soy sauce, caviar,
- raw ham and melon
- Desserts such as annin tofu



Seimai-buai	40%
Rice	Yamada Nishiki
Alcohol	16%
Acidic concentration	1.3
Nihonshudo	+4
Amino-acidic concentration	1.2
Storage	In a cool and dark place

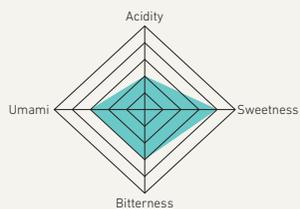
Recommended cups temperature

Medium-sized wine glass
Faceted glass
O-choko



To be served fresh (8°C—12°C)

Taste balance



Looking for the best taste, with pleasure and passion

The Funasaka Shuzoten was founded at the end of the Edo era (1603-1868) at the heart of the historical center of Takayama, in the town of Kamisannomachi. The place aims at gathering customers, local people, and the brewers themselves in a good atmosphere. In the boutique, a corner is dedicated to a peaceful tasting and the sake can be found on the brewery's restaurant's menu. The place is overflowing with hospitality: "here the sake is produced, bought, or enjoyed with a meal. This is like a theme park about sake, where all of these steps are gathered in the same place."

"Miyamagiku" and "Jingoro" have been appreciated since a long time. However, the "Daiginjo Yotsuboshi" sold since 2010 is the sake that fulfilled the desires of the master brewer Seiji Hiraoka, aiming at producing the best rice possible thanks to the famous sake rice Yamada Nishiki. The cooling down of the just steamed rice is the step where the craftspeople put the most effort. During this time, the next-door restaurant closes for two days and the whole place becomes dedicated to laying the rice to cool. The windows are open even when the temperatures are below freezing and during five hours non-stop the producers separate meticulously the rice so it can cool down homogeneously. This care is what gives this sake an aroma even richer than that of the ginjo sake, reminding one of the well-cooked rice taste. It is excellent because of its dry taste and its firm aftertaste. Even the staff members who generally do not take part in the sakeification are called for this step, where the rice grains are separated one by one. This sake is exceptional because of all this meticulousness. All the bottles are stored in a cold room to ensure that the best aromas fare well until the tasting cup.

The name "Yotsuboshi", four stars, comes from the Funasaka Shuzoten's logo. It represents the three necessary components of sake: rice, water, and weather, the three of them being linked by the fourth star, the "human passion".



Funasaka Sake Brewery Co., Ltd (Funasaka Shuzoten)

founded in 1703
105, Kamisannomachi, Takayama City, Gifu
TEL 0577-32-0016

