

Junmai Daiginjo

Minogiku



Elegant

Tasting comment

The color is a very pale yellow. The first aromas are nice and discreet. They recall fruits like green bananas, pears, or unripe melon, but also the freshness of bay leaves.

The attack starts lightly on the tip of the tongue. It is followed by the mellowness of rice and by a moderate acidity, which balances and unfolds in the mouth with the umami. A rich bitterness appears and the finish is pleasant and clear.

Pairing

Dishes with a strong umami taste will match this sake, since umami is its main characteristic.

Marinated fishes

Boiled crab, shrimp grilled in salt, gratin dauphinois, cheese fondue, steamed meat dumpling (shumai)

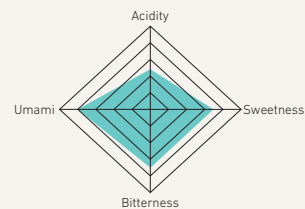
Recommended cups temperature

Large wine glass
O-choko



Around 15°C—18°C

Taste balance



Seimai-buai	50%
Rice	Yamada Nishiki Hida Homare
Alcohol	15.3%
Acidic concentration	1.3
Nihonshudo	+3
Amino-acidic concentration	1.3
Storage	In a fresh and dark place

In search of the best sake, with the help of technology

The virtues of the waters flowing from the Yoro mountains have contributed to the daily life of the inhabitants in the town and district of the same name in Gifu for a long time. Gyokusendo Shuzo is a brewery founded there in 1806. It originally mass-produced sake but since the 1990s, it has started specializing in quality over quantity. The company is always excited to participate in competitions and has received the top award of the Annual Japan Sake Awards for four years, a precious honor.

Its main brand "Junmai Daiginjo Minogiku" is made from Yamada Nishiki and Hida Homare rice. The very soft water that the brewery uses, comes from an underground river 200 meters below the ground. Gyokusendo Shuzo offers a graceful and modern sake, with a delicious aftertaste. After a lot of research, the brewery combined the virtues of hand-made tradition to cutting edge technology for high precision production. Many trials determined the necessary adjustments so the rice would not dissolve, and the umami would come forth. To this end, Gyokusendo Shuzo introduced a machine to measure the water absorption in the grain at the rice washing step. The sake is stored in refrigerated containers as soon as it is done simmering. It is then sold at its most mellow time. Thanks to its sweet aroma, it is a very welcome drink to pair with good cuisine.

Its marriage with the traditional Japanese cuisine should be particularly praised. The aftertaste after the first mouthful is perfectly paired with the delicate taste of fine cuisine.



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