

Junmai-shu

Kuromatsu Hakusen

S U F

A rich sake with a strong taste

Tasting comment

Aromas of grapefruit, pear, green bamboo, or cooked rice. The attack is strong, the sweetness of ripe fruits and the acidity of citrus fruits fill the mouth. The impression gets richer towards the end with a bitterness that brings out the umami and the depth of the sake.

Pairing

With its strong sweetness, its umami and its mellowness, this sake will suit dishes made from fermented seasonings such as soy sauce or miso. It also recommended with a traditional Japanese condiment cuisine such as the sansho pepper or a rich cuisine.

Asari shells skewered with sugar, soy sauce and ginger,
anago fish and wasabi riceball,
strong tasting camembert cheese,
Hida beef flame-grilled with yuzu and pepper



Seimai-buai	65%
Rice	—
Alcohol	16%
Acidic concentration	1.8
Nihonshudo	+2
Amino-acidic concentration	1.5
Storage	In a cool, dark place

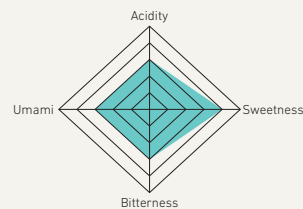
Recommended cups temperature

Big or medium wine glass
Shallow sake cup



Room temperature (Around 18°C)
Warm (Around 45°C)

Taste balance



A renowned *mirin* maker – a sake made for the table

Mirin is a sweet rice alcohol and an essential of Japanese cuisine. Made from rice koji, sticky rice and shochu (a rice alcohol), its alcohol percentage is generally around 14%. It plays a big role by bringing out the umami and the taste of the dishes. Since its foundation at the end of the Edo era (between 1850 and 1860), Hakusen Shuzo is a brewery which main production is mirin. Nowadays the sweeter mirin-like seasonings are easy to find, but the "true mirin" traditionally prepared and fermented by Hakusen Shuzo is recognized by the most prestigious restaurants.

Unlike the sake-centered breweries, Hakusen Shuzo focuses more on the pairing of the sake with the cuisine. Mirin influences greatly the taste of dishes, hence the numerous opinions the brewery receives from chefs in search of a precise taste. To answer them seriously, it is necessary to find the best ingredients to prepare this "cooking alcohol". Thus, even a daiginjo's aromas must be moderate to enhance the food it is paired with. The perfect situation would be to have the guests eating heartfully thanks to the umami and the richness of the sake, and then realize: "ah, I've been drinking since earlier!" The water is sourced from an underground branch of the Hida river. It brings to the sake its soft mellowness as well as its feel on the tongue. Each specialty of Hakusen Shuzo has its designated master brewer: mirin, shochu and sake. They put all their skills and information sharing to the task. "The fabrication method and the taste of our mirin have not changed since the Edo period, and it is our duty to keep this tradition going for the next two or three decades." This is the earnest state of mind supporting the whole brewery's production, sake first.



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