

Junmai Ginjo

Sansha Hana Kobo Dzukuri



A distinctive aroma and sweetness

Tasting comment

The color is a pale yellow with crystal-like sparkles. The aromas are strong and complex. There are notes of banana, melon, but also durian and flowers such as lily or camellia. The sweetness starts off strongly, but the acidity is also powerful in this sake that fills the mouth pleasantly. A soft bitterness gives it flesh.

Pairing

This mellow sake with a powerful aroma is recommended with the fresh taste of the hors d'oeuvres or desserts. It can be paired with a cuisine that uses acidic or sweet fruits, whole or just the juice.

Slices of fish paste with wasabi, Gero-style chicken (Keichan), salad with raisins and a fruits dressing, cold banana omelet, cream cheese cake, shredded carrots with raisins



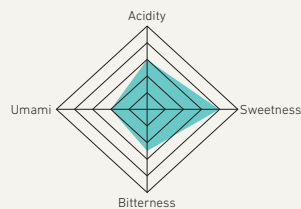
Recommended cups temperature

Wine glass
O-choko with a large opening, shallow sake cup



Slightly cold (8°C—12°C)

Taste balance



Seimai-buai	55%
Rice	Hida Homare
Alcohol	15-16%
Acidic concentration	1.5
Nihonshudo	+4
Amino-acidic concentration	1.9
Storage	At room temperature

A flower yeast sake expressing the culture of elegant festival carts

In spring and fall, the most skilled carpenters join the Takayama festival (intangible cultural heritage of UNESCO). The talent of the "artisans of Hida" shows on the floats, locally called dashi. Harada Shuzojo's main brand's name, "Sansha", is inspired by this tradition. The characters are the same, but their reading is different, to get a better ring and be trendier. There is only one main brand, but the complete catalogue of the brewery boasts almost thirty products to be enjoyed with each season and their associated food. Their common feature is to be "full-bodied, rather dry, and refreshing, have a rich umami, and a clear finish."

Since 2001, Harada Shuzojo uses "flower yeast" for its sakes. It is a yeast developed in Tokyo University of Agriculture where Katsuyuki Harada, 10th owner of the brewery, went to study. It was a first for a refined sake yeast to be created from flowers' nectar. The result is a floral and elegant umami taste. Nowadays there are more than ten flower yeasts. Harada Shuzojo uses abelia, begonia, cherry blossoms, dianthus, climbing rose and cape periwinkle to make its sakes.

Step of culturing koji in the steamed rice is "the most important part of sake-brewing". From this stage, all the artisans' senses are awake. Statistical data and tasting are analyzed daily to prevent miss the best timing to start the squeezing. "We aim for the exact moment before off-flavor might start appearing." The exactness of the process and the flower yeast uncover new possibilities for the brewing world.



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