

Junmai Daiginjo

Mino Tengu Ihyowe

F S U



Strong aromas and pleasant taste

Tasting comment

Pale yellow color. The smell reveals the distinctive ginjo aromas of melon and banana, as well as fresh cream and bitter almond. A strong sweet taste reminding of green papaya and a soft acidity fills the mouth. Towards the end, a roasted bitter taste appears, giving flesh and mellowness to the sake.

Pairing

This sake with strong aromas and a rich sweet taste can be enjoyed at the beginning of the meal or along with the dessert. It also suits the sweetness and umami of fish eggs, or it can be balanced with the savory taste of soy sauce for example.

Salmon roe marinated in soy sauce, tai fish sashimi, hamo eel tempura, white fish eggs, shirasu fish fried rice, fresh tofu, cured ham and melon, bacon cheeseburger, warabimochi (dessert)

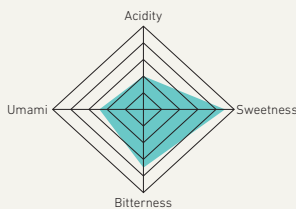
Recommended cups temperature

Big wine glass
O-choko



10°C—12°C

Taste balance



Seimai-buai	35%
Rice	Yamada Nishiki
Alcohol	15%
Acidic concentration	1.1
Nihonshudo	±0
Amino-acidic concentration	1.1
Storage	-5°C

This is “Ihyôwe” : a masterpiece born from the brewer’s power and art

Its ten sites of Sengoku era castles (15th to 16th century) give Kani city a historical glow. When the tumultuous period was over, Ihyowe Hayashi settled there in 1612, and in 1874 the 9th generation after him founded the brewery as we know it. The current master brewer (12th generation) offers a wide range of products, from the traditional to the trendy.

The “Junmai Daiginjo Ihyowe” from the main series “Mino Tengu” is entirely made from Yamada Nishiki rice polished in the brewery up to 35%. It is then left to dry for two weeks then the moromi brews at a low temperature under close monitoring. The Yamada Nishiki rice must undergo another polishing phase to reach the 28% boasted by the “Junmai Daiginjo Ihyowe Ultimate 28”, a high-quality product and maybe the most refined of the whole Mino region. Only the drops of this sake slowly filtered with a bag are bottled and sold.

The 12th generation took over Hayashi Shuzo when he was 40, became the master brewer around ten years ago. According to him, “the sake is a culture born from nature that links Japanese people together. At each step of the process, I carefully assess the taste. I am still looking for the sake that will make people say ‘this is the taste of Hayashi Shuzo.’” With his earnest research interest, he tries out new trends: sparkling, white koji, low alcohol... The series “Akechi Mitsuhide”, named after the place near the brewery where this famous warrior, murderer of the great Oda Nobunaga, was born. There is also sake produced with Gohyakumangoku rice cultivated in Kani, or with rice growing on Hayashi Shuzo’s lands. The brewery’s catalogue is generous, and the customers are certain to find there the right bottle for their taste.



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