

Junmai Ginjo

# Enasan

F U F



A pure and fruity taste

### Tasting comment

An almost transparent platinum color, shining like crystal. The banana and white peach ginjo aromas harmonize with the honeysuckle and the discreet rice aromas. The attack is strong, with a pleasant sweetness, a soft acidity, and a clear finish with a moderate fleshiness that brings out the umami. After the tasting, a taste of acacia flowers remains.

### Pairing

This sake can be paired with slightly sweet ingredients. It could be enjoyed as a cocktail made with teas. In that case, one should choose rather sweet teas such as a floral herb tea or kukicha.

Fish surimi, potato salad, tofu, sesame, white miso and dried kaki salad, chicken breast salad, seafood salad, fruits tart

Seimai-buai	50%
Rice	Hida Homare
Alcohol	16%
Acidic concentration	1.7
Nihonshudo	±0
Amino-acidic concentration	1.1
Storage	In a fresh and dark place

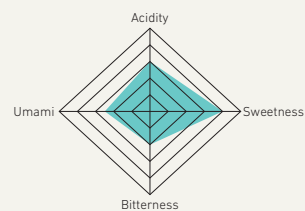
### Recommended cups temperature



Big wine glass

Cold(8°C—10°C)

### Taste balance



"Sake is something that is made with care, not to be made by its own."  
- with worshipping the Mount Ena

Mount Ena (2191 meters) would hide the placenta ('ena' in traditional Japanese word) of the greatest goddess of Japan, Amaterasu. The 12th emperor of Japan, Takeru Yamato, is drawn climbing it in the mythical tales of Kojiki and Nihonshoki. The wide mountain is close to its inhabitants' heart, with its peculiar shape of overturned boat.

Hazama Shuzo was founded during the Edo era (1603-1868) in Nakatsugawa (Shukuba town), a stopover of the former Nakasendo mountain road. The sake made facing mount Ena, with the water from the underground sources born in the mountain, is naturally named "Enasan". This water filtered by granitic rocks is exceptionally sweet and transparent, with a slightly sweet taste. The resulting sake has "the rice's umami and sweetness, while being refreshing and easy to drink." The average rice polishing rate (seimaibuai) is 45~46 %. While caring about the temperature of the koji rice and the non-refined sake rice, the fermentation happens at a very low temperature during 28 days. The rice elements slowly break down to make a superb aroma and an ideally refreshing sake. During the pandemic, the brewery started selling its new series "cheers". Hazama Shuzo uses Hida Homare rice as well as Toyama, Shiga, and Nagano's sake rice.

When the brewery is preparing the sake, a moromi sample is analyzed every day to control its nihonshudo, its alcohol rate and the fermentation stage. It is sometimes mandatory to use a machine but as they say, "the sake is not something that we can, it is something that we do." : all means are valid to reach an ideal taste.



### Hazama Sake Brewery Co., Ltd. (Hazama Shuzo)

founded in Late Edo period  
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