

Tokubetsu Junmai-shu

Hidaji no Kantsubaki

F S L

A sweet sake with a subtle and light attack

Tasting comment

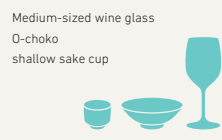
The aromas are soft with hints of grapefruit, pear, and white mushrooms. The attack is subtle with a tasty and harmonious sweetness. It fills the mouth tightly with a slight acidity. The finish is pleasant and lightly bitter.

Pairing

This subtle sake matches well with simple ingredients and tasty dishes.

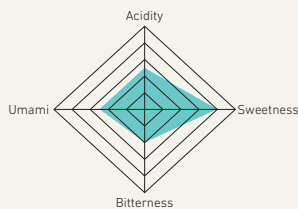
Wakegi bulbs and nuta with white miso, Meiho ham, snap peas boiled with salt and served with mayonnaise, sukiyaki, Sachertorte
(when the sake has the warmth of a sun-heated glass)

Recommended cups temperature



Room temperature (12°C–14°C)
Warm (Around 35°C–40°C)

Taste balance



Seimai-buai	60%
Rice	Gohyakumangoku
Alcohol	14–15%
Acidic concentration	1.4
Nihonshudo	+3
Amino-acidic concentration	1.6
Storage	In a cool, dark place

A unique knowledge and techniques –

the sake is made between earthen walls from a waterfall’s water

Heiwanishiki Shuzo is built up against Mount Tomi (272 meters), the “Grand Canyon of Gifu”, a sight from the neighboring mountains. It was founded in 1850. The 13th generation of owners takes good care of the main building and the brewery that date back from this time.

The former master brewer was “Nanbu Toji”, who is from Iwate and has high sake brewing skills. Served Heiwanishiki Sake Brewery for over 30 years. The current toji, who learned sake brewing from the previous toji for about 10 years, is the nephew of the 13th head of the family. The wisdom and the techniques learnt near the former master brewer his knowledge of the brewery’s habits and the mountainous climate... his skills based on his experience certainly differ from that obtained through a more academic learning. After many trials and errors, the brewery decided to mainly use the Toyama prefecture Gohyakumangoku rice. The water is from “Nanten no taki”, a waterfall more than 20 meters high on Mount Tomi. Its natural softness allows a slow fermentation, the secret to a mild sake. The latter is made between the original earthen walls of the brewery, forty centimeters thick, which isolate it from the outside air and keep its temperature.

The “Hidaji no Kantsubaki” was born almost twenty years ago. It offers elegant aromas and a mellow and deliciously rich taste. The wide range of namazake are also very appreciated: “we meant to create a sake that we would love to drink, easy to appreciate.” In the shop window next to the brewery, koshu (old sake) from different ages are aligned, as well as a yuzu-flavored sake, made after the suggestion of a lady customer. This image feels like the real Oku Mino experience.



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