

Tokubetsu Junmai-shu

Kusudama Tedzukuri junmai



A pure water-like unassuming sake

Tasting comment

A faint green and silver color, with crystal-like reflections. The aromas are softly rising, starting with the sweet ginjo (banana, melon), then the fresh hints of honeysuckle and chervil, as well as fresh cream and high-quality rice flour. The elegant sweetness then the acidity fill the mouth softly but firmly. The bitterness gives flesh to the sake on the finish and leaves a dry impression afterwards.

Pairing

This sake that reminds one of pure water is recommended for simple dishes, with delicate seasonings. It should be paired with a cuisine as unassuming as it is.

Vinegared cucumber and chicken tender with sesame, koya-dofu and grilled vegetables, fish paste in slices with wasabi and soy sauce, crab gratin, creamy dishes, seasonal fish with a cream sauce



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|----------------------------|--------------------------|
| Seimai-buai | 60% |
| Rice | Hida Homare |
| Alcohol | 15.5% |
| Acidic concentration | 1.4 |
| Nihonshudo | +5 |
| Amino-acidic concentration | 1.6 |
| Storage | In a cool and dark place |

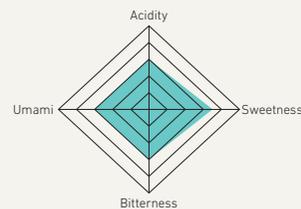
Recommended cups temperature

Small to medium wine glass



10–12°C
At room temperature

Taste balance



400 years of passion: a brewery entirely dedicated to its sake

Among the seven breweries spread under Takayama's former castle, the most ancient is Hirase Shuzoten. The oldest marks of its existence go back to 1623 but it was probably there even before. It used to be a pharmacy, hence the name of its main brand "Kusudama". The word means amulet, but the brewery writes it with different characters, meaning "a long life". The water is drawn from an underground branch of Miya River upstream, a produce of the rains flowing down Mount Kurai. It is exceptionally pure and very soft. Speaking of purity, the brewers pay close attention to hygiene in order to minimize miscellaneous flavors. This hygienic care might be typical of the region, whose honest and skilled carpenters are nationally known under the name "the Hida craftsman".

"The sake must have an umami taste, but mostly it should enhance the cuisine it is paired with. The best marriage is that of our bottles with the traditional and very cultural Takayama dishes." It will not fade out in front of soy sauce rich regional food, but it will not hinder more refined dishes. This delicate balance is where Hirase Shuzoten is aiming.

Generation after generation, the family head inherits the name Ichibay Hirase. The family rule "no other trade for us; living from sake and only for it" is faithfully followed. Regardless of the times or the environment, the brewery is entirely dedicated to its sake.



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