

Junmai Ginjo

# Shoryu no Mai



Light and pure

### Tasting comment

Silver green, almost transparent. The aroma is delicate. The attack of this ginjo sake is characterized by classic hints of melon and pear which harmonize with the refreshing aromas of green herb, lily of the valley and high-quality rice flour. The balance between the sophisticated sweetness and the acidity is pleasant, with the flavors unfolding in your mouth and a nice bitterness appearing at the end. The finish is clear and dry.

### Pairing

To go with this clear and delicate sake, we recommend a cuisine made from simple ingredients, with discreet seasoning. This bottle can be paired with many kinds of desserts.

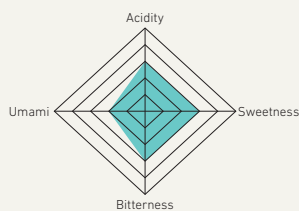
Sea bream rice, red sea bream steamed in sake, white fleshed fish carpaccio, chirashizushi, sake lees mousse, cherry blossom rice cakes

### Recommended cups temperature



Fresh  
At room temperature  
(10°C to 18°C)

### Taste balance



Seimai-buai	50%
Rice	Ise Hikari, Hida Homare
Alcohol	15%
Acidic concentration	1.5
Nihonshudo	+3
Amino-acidic concentration	1.2
Storage	Fridge

The challenges keep coming with the creation of new brands  
– a sake made with care, carrying a story

Hirata Shuzojo started brewing in 1895 but the building exists since the Edo era (1603-1868) in the Kamininomachi of Takayama city. The brewery has decided to launch a new brand when they reformed their business system in 2020.

This brand is named "Shoryu no Mai" (the ascending dragon's dance). It is a reference to the route in the shape of a dragon that one can see after linking the region of Ise to that of Hida, and Kanazawa city. The junmai daiginjo is made from the well-known rice of the Ise shrine, Ise Hikari, and the junmai ginjo is a delicious mix of Ise Hikari and Hida Homare. The yeast is from Kanazawa. Between the expert hands of the master brewer, the result is wonderful, with a soft aroma and a clear finale. This sake is quite unique in the Hida region. The brewery also offers the "Takayama", a high-end bottle that borrowed the name of the city it comes from (the chinese characters are different), and the "Hiro", made solely from locally sourced ingredients.

Their common quality is to be easy to drink. Their gentleness inside the mouth is a surprising. It must be the result of all the care they receive, from a natural cooling after the steaming step, to a very precise management of the temperature and a preparation by small batches in little tanks. A sashesiki machine squeezes the mix little by little from above as the sake is heated in a sealed container. Each part of the process seems to be saying "carefully, with all the time needed".

In 2022, a sake made from 90 % non-polished Hida Homare rice was born. "We will keep on challenging ourselves to bring new values characteristic of Hirata Shuzojo. We still have room to grow."



### Hirata Sake Brewery Co., Ltd. (Hirata Shuzojo)

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