

Kameguchi

S U F



Ample and umami

Tasting comment

A pale-yellow color. The nigori particles float as powdery snow and recall the reflection of light on snow. The aroma is delicate, a harmonization of refreshing notes (grapefruit, citrus fruit's peel), narcissus, and cooked rice. The attack is powerful. In the mouth we first feel the alcohol's sweetness then a strong acidity spreads. Towards the end, the alcoholic taste remains and leaves a dry and rich impression.

Pairing

Its powerful umami taste can be paired with rich condiments, or dishes made from red fish or red meat.

Bonito tataki (with aromatic herbs),
beef sinews marinated with red miso (with leek),
grilled crab and lemon drizzle, pepper steak, steamed meat bun

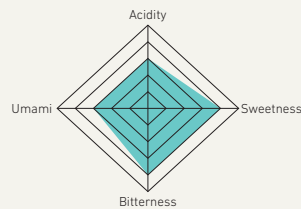
Recommended cups temperature

Medium to big wine glass
Guinomi



Around 14°C
Sake heated with the addition of around 15% water (35°C—45°C)

Taste balance



Seimai-buai	—
Rice	Gohyakumangoku
Alcohol	—
Acidic concentration	—
Nihonshudo	—
Amino-acidic concentration	—
Storage	In a cool, dark place

A taste that feels “alive” ,
with the master brewer techniques and the yeast

Ikedaya Shuzo was founded in 1689 in a charming wooden building, in a quiet street. In the brewery, numerous prizes and distinctions are aligned.

Its main brand is “Kameguchi” . This light nigori has a unique fruity aroma, a delicate consistence, and a strongly dry finish: a truly dynamic sake. The rice is from the Gohyakumangoku variety, and the water is drawn from under the brewery, from an underground branch of the Ibi River. In summer, its beautiful waters are teeming with ayu fishes, a favorite when fishing. To give this sake its “alive” taste, the 16th heir to the brewery Matsui explains all the weight given to the yeast work: “we carefully observe the moment where the moromi expresses itself, and we adjust precisely its time and temperature.”

Ikedaya Shuzo has always used yeasts that make bubbles during the fermentation. As soon as it starts, the bubbles rise and the tanks overflow. “It is a pain to clean up, but this is how our sake is made. The moromi phase expresses itself, bubbles are projected onto walls, and we know that the good bacteria, key to a delicious sake, are activating.”

At Ikedaya Shuzo, it is possible to find another nigori, “Minori Fuji”, refreshing and melt-in-the-mouth, and a sake line comprising daiginjo and junmai bottles, “Fukuwakamatsu”. Each of them is made with care, and the drinkers can without a doubt feel the traditional techniques inherited from the master brewer Echigo.



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