

Junmai Ginjo

Shiramayumi Hida Homare



A pleasant-tasting fleshy sake

Tasting comment

A transparent color with touches of green and silver. Delicate aromas of banana and pear. The tasting starts off with a sweet and fruity taste like pear, and by a pleasant acidity that spreads largely in the mouth. A delicate bitterness arises towards the end to give flesh to the sake. When it is warm, its soft taste takes over as it becomes rounder and sweeter.

Pairing

This sake can be paired with many dishes. With this kind of simple yet delicate sake such as this one, a cuisine that can bring out its lushness is particularly recommended.

Simmered soymilk dish, prawn shumai, raw spring rolls, grilled vegetables, vegetable tempura, bagna cauda

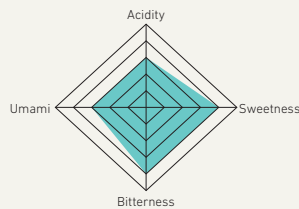
Recommended cups temperature

Seimai-buai	55%
Rice	Hida Homare
Alcohol	15%
Acidic concentration	1.4
Nihonshudo	-2
Amino-acidic concentration	1.4
Storage	In a cool and dark place



12-14°C

Taste balance



A brewery in constant evolution for a beautiful full-bodied sake

The Furukawa district in Hida has kept its charm, with the white walls of its breweries. Kaba Shuzojo was founded in 1704 first for trading and has since shared more than three hundred years of history with Furukawa.

"We have created a rich sake, loved by the people around here. I hope that we will always be able to get this taste that is the mark of Kaba Shuzojo, fresh and discreet in the mouth." These explications come from the eldest of the brewery's three daughters. Atsuko Kaba is the 13th owner and protector of this place where she was born. The sake rice Hida Homare was developed in this very district thanks to the trials of the local farmers. This is the reason why the "taste of Hida" is often mentioned when describing sakes made with this variety.

Kaba Shuzojo has introduced a rice washing machine that puts less load on rice grains and takes great care of the cooling down temperature after the steaming. The brewery cares more about the taste than the efficiency. The staff is detail-oriented to constantly produce the best sakes.

The main brand is called "Shiramayumi", a reference to a Man'yoshu excerpt, the oldest poetry volume of Japan where the word is used in a verse about Hida, but nobody knows anymore when this decision was taken. The mayumi is also a native tree of the region, which flexible and solid wood was used to make bows. Just like this wood, Kaba Shuzojo's sake hides a strong heart under great beauty.

Among the other products of the brewery, the sake "Yanchazake", named after the locals' temper "Furukawa yancha" (mischievous Furukawa), and a yoghurt sake made in collaboration with local farmers.



Kaba Shuzojo Co., Ltd

founded in 1704
6-6, Furukawa-cho, Ichinomachi, Hida City, Gifu
TEL 0577-73-3333

