

Jukusei Koshu Genshu

Hidamasamune

F U F

Full-bodied and well-balanced sake

Tasting comment

A pale-yellow color. The scent is powerful, with a complex harmony of bittersweet herbs, grapefruit, Japanese cypress, burdock, bitter chocolate, caramel, and ginger. The attack is also strong, round, and full-bodied, with an acidity that fills the mouth. The aftertaste reminds one of the forests and the soil, again with bitter caramel, dark chocolate, or honey aromas. When heated, the flavors of this sake are even more pleasant.

Pairing

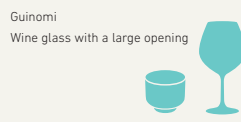
This powerful, full-bodied, and harmonious sake is a good match for a cuisine just as strong, to balance its taste. We also recommend it for bittersweet-spiced desserts.

Beef sinew simmered with soy miso and rice wine, sukiyaki, pickled vegetables, Munster cheese, crème brûlée, melting chocolate cake, aged beef



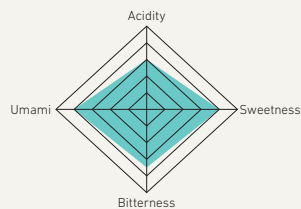
Recommended cups temperature

Seimai-buai	69%
Rice	Hida Homare
Alcohol	20%
Acidic concentration	—
Nihonshudo	—
Amino-acidic concentration	—
Storage	In a cool, dark place



At room temperature
Cold
Warm or extra-warm sake (50–55°C)

Taste balance



The best bottles of *koshu* to be enjoyed now, carefully selected by the brewers

“Each sake reaches its own maturation peak. We cannot simply say ‘if it’s old it’s good.’” Kawashiri Shuzojo, a brewery specialized in the aged *koshu*, works peacefully within the line of ancient homes of the Kami ninomachi (Takayama). It is the only brewery in Hida to work in private management, and even from a national perspective its production is really limited.

Even though the *ginjo* was very trendy in the last generation, Kawashiri Shuzojo has chosen to focus its efforts on aged *koshu*. The squeezing stage of the sake process is then rougher, but the bottles stored during years have a mellowness, a richness, and even an *umami* that the new sake does not. Kawashiri Hideo, master brewer of 7th generation calls the “peak” the harmonization of the mellowness, the dryness, the acidity, the bitterness and the astringence of the sake at the top of their capacity. The timing of the maturation varies upon many factors such as the bottle’s environment, so every summer all the sakes of the brewery are tested to know which has reached their peak and can be sold. Thus, one cannot expect to see similar lengths of time on each bottle. Actually, each time you visit another sake will be “the best to drink now”.

Kawashiri Shuzojo uses locally grown Hida Homare rice. It is steamed cooked in traditional ovens and vats then left to dry naturally. “No detail is left to chance to help the sake reach the highest level of attainable perfection”, so the changes of the *moromi* are not measured only with statistics, but also with the master brewer’s sharp eye. “The previous generation used to say, ‘simply thinking to do it this way is already good’. That is to say, the brewers naturally adopt the right gestures, which are certainly passed on to the *moromi*.” There is a feeling like the essence of the brewery is here.



Kawashiri Sake Brewery (Kawashiri shuzojo)

founded in 1839
68, Kamininomachi, Takayama City, Gifu
TEL 0577-32-0143

