

Junmai Ginjo

# Nagaragawa

S U L

Dry and slim

### Tasting comment

A slightly green silver, with crystal-like sparkles. The aromas are discreet, with hints of pear and lily-of-the-valley, and because of the rice an aroma of high-quality rice flour is also discernible. The sweetness and the acidity are moderate; their mix also has a soft bitterness and spreads tightly in the mouth before ending on a slightly dry note.

### Pairing

This sake is recommended with dishes that were cooked in oil and from which fat was removed or cuisine that can generally not be associated with wine such as fish roe. It will enhance their umami while toning down their fish or meat smell.

Simple ingredients tempura, salmon roe pickled in soy sauce, vegetables marinated in rice bran, meat cooked in miso on magnolia leaves, sheep milk cheese, fruit tarts

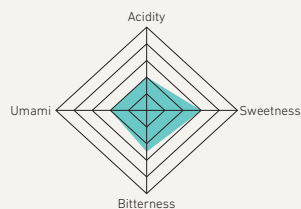
### Recommended cups temperature

Small wine glass  
O-choko



Slightly fresh or at room temperature  
(10°C—18°C)

### Taste balance



Seimai-buai	55%
Rice	Hida Homare
Alcohol	15-16%
Acidic concentration	1.5
Nihonshudo	+5
Amino-acidic concentration	1.4
Storage	in a cool, dark place

## Yeast raised in music that brings out a local taste

Among the rice paddies and the century-old houses, a bigger mansion stands out. This ancient residence is the former Komachi Shuzo brewery.

Its most representative brand is the "Junmai Ginjo Nagaragawa". This sake is made from the local rice Hida Homare and water drawn from an underground Nagara river stream. It was originally made to be paired with local cuisine. Since almost forty years, its successes have crossed the Japanese borders: it received a gold medal from an American contest and a platina medal from the French contest Kura Master, among others international prizes.

At Komachi Shuzo, the traditional belief that "the yeast is a living being" is held dear. Therefore, speakers are disseminated in the brewery to give it the best conditions and stimulation. They broadcast yeast healing music to obtain an optimal fermentation and thus a delicious sake.

"The rice umami spreads broadly, and the aftertaste is smooth and pure", says the master brewer Kanetake Naofumi, 5th generation at this post. This rich taste, that brings forth the taste of the cuisine, might be owed to the dancing yeast.



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