

Junmai Ginjo Jikagumi Muroka Nama Genshu

# Hyakushun

S U L



A rich fruity sweet taste,  
with a juicy, pleasing acidity

### Tasting comment

The color is silvery transparent, reflecting the light like crystal. The main aroma is typical of ginjo, rich, with ripe pineapple or melon notes. The generous sweetness gives way to a pleasing acidity which smoothly fills the mouth. The finale shows a little bit of bitterness, for slim and dry impression. As we drink, the stinging freshness of the beginning turns into a peaceful taste.

### Pairing

A strongly salty cuisine or a freshly acidic one. Tomato-based Italian dishes are also recommended.

Dried aji fish, sake-cooked asari shells,  
wakasagi fish tempura, fried meat or fish in spices,  
lasagna, caprese salad, tomato pizza,  
red fish or shellfish sashimi

Seimai-buai	60%
Rice	Special rice Mino Nishiki
Alcohol	16.5%
Acidic concentration	1.6
Nihonshudo	+1
Amino-acidic concentration	1.6
Storage	Fridge, to be opened within three months from the production day

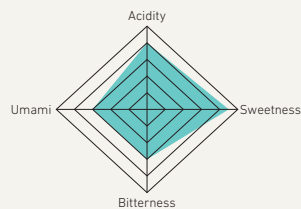
### Recommended cups temperature

Big wine glass  
O-choko



Around 10°C

### Taste balance



## Distinctive rice and water, enhanced by fermentation

The main street in Mino City, nicknamed "udatsu street" has kept its historical charm. Houses from the Edo period (1603-1868) have udatsu, or firewalls built on the ends of a roof to help prevent the spread of fires. These roofed separation walls gave their name to the street. The washi Japanese paper of Mino has been designated as a UNESCO Intangible Cultural Heritage. Prosperous artisans used the udatsu on their roofs as part of their competition against each other. Among them, the Kosaka Shuzo brewery was founded in 1722, and its building was classified as important cultural property of Japan.

The main brand of the brewery is the "Junmai ginjo jikagumi muroka nama genshu Hyakushun".

The water used to make their sake comes from an underground part of the Nagara river and the local rice, Mino Nishiki, is irrigated by the same river. "The Nagara water is soft and delicious. The sake is made by the action of microorganisms that get lively during the fermentation, by exploiting the distinctive characteristics of the rice and water", explains the president Yoshinori Kosaka. The muroka nama genshu Hyakushun is bottled as soon as the pressing of the sake is over. Its strong umami and aroma as well as its slight acidity due to the gas in the bottle make it a popular sake, including abroad. Thus, the chef of a Basque cuisine restaurant in London particularly recommends to pair it with oyster, charcoal grilled fish, or cheesecake. The name "Hyakushun" means "eternal spring". When in our mouth, its spring-like flavor would almost grow flowers in our hearts.

The bottles designed to be exported are pasteurized to keep all their properties, hence the disappearance of the genshu' s characteristic sparkle, replaced by a mellower aroma.



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