

Junmai-shu

Haburi Koseki

S U L

The umami stands out clearly in this subtle sake

Tasting comment

Pale yellow green color. The aroma is light and soft. The ginjo aroma stands out with its hints of grapefruit and banana, as well as notes of green herb and chervil. The ingredients can be felt through clear rice aromas, but also mushroom and lime. When tasting, a refined sweetness and a soft bitterness blend tightly in the mouth. The full-bodied bitterness of the finish leaves a dry impression.

Pairing

This subtle sake with a clear umami flavor is recommended for simple vegetable dishes, umami-tasting ingredients, or tomato-based cuisine.

Slightly pickled cucumber and cabbage, caprese salad, cured ham, grilled tomatoes and eggplants with cheese, fresh goat cheese



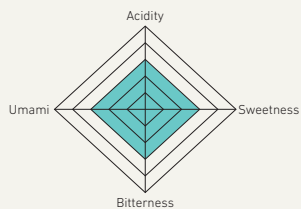
Recommended cups temperature

Medium-sized wine glass
Faceted glass o-choko



Around 14°C

Taste balance



Seimai-buai	70%
Rice	Miyama Nishiki
Alcohol	15-16%
Acidic concentration	1.8
Nihonshudo	-3
Amino-acidic concentration	2.5
Storage	In a cool, dark place

A family-brewed sake, with the ancestors' techniques and tools

Yoshihiko Sako, 11th generation of the Matsuiya Shuzojo master brewer tells: "I became a master-brewer 45 years ago. I was 35 years old, so I spent most of my life in this trade. I am not a heavy drinker myself, so I try to create bottles that could be appreciated by anyone, a pleasant and warm sake." Here, the polishing and the rinsing of the rice are done by hand, the steam cooking happens in traditional Japanese ovens and in wooden baskets. The cooked rice is moved by hand and brewed with wooden sticks before being suspended in bags where it is left to drain drop by drop for five to seven days. These techniques have almost not changed since the Edo era (1603-1868), well-kept by the four family members. "We want to leave trace of our ancestors' spirit, who poured their life in sake." Thus, the brewery exhibits around 7000 everyday life objects or tools linked to its activity. Sako sorted them for three years and 3600 of them have been designated important cultural and folkloric goods of the Gifu prefecture. The museum is "alive" because some of the tools are still being used.

To have the koji yeast slowly bringing out all the rice flavors, the brewers focus all their efforts on the temperature management when the two meet. For the moromi step, the brewery stays faithful to the tradition that has the mix strongly heated at the beginning then very lightly towards the end. There is no carbon filtration, hence the slight color of the sake and its strong umami. I always try not to rush. Every year the climate, the rice, but also our thinking change. In sake brewing, I am a freshman every year.

The labels of the bottles "Junmaishu Haburi Koseki", "Honjozoshu Kajitajo" and "Nigorizake" have been decorated by the writing of Sako's three daughters when they were in primary or middle school. Nowadays, all three of them help at the brewery. The eldest got married to a farmer in Nagano city, and the pair produces the Miyama Nishiki rice used at Matsuiya Shuzojo.



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