

Junmai Ginjo

Miyozakura Leaf



A sake, well-balanced between sweetness, acidity, and bitterness, with a rich aroma

Tasting comment

The aromas are characterized by hints of pear, green verdure, and bay leaves. The sweetness of rice can be tasted. Combined with a soft acidity, it does not spread widely in the mouth. The finale is dry, as a moderate bitterness comes forth.

Pairing

This mineral rich sake has a good balance between sweet and bitter and is ideal for pairing with salty food or bitter cuisine.

Vegetable tempuras with salt, sanma fished grilled with grated white radish and soy sauce, white-fleshed fish sashimi, hollandse nieuwe, seafood pasta

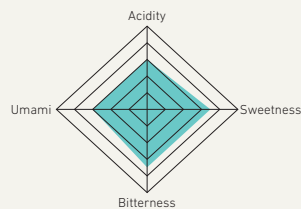
Recommended cups temperature

Seimai-buai	60%
Rice	Asahi no Yume
Alcohol	15%
Acidic concentration	1.5
Nihonshudo	±0
Amino-acidic concentration	1.6
Storage	In a cool, dark place



8°C - 12°C

Taste balance



The elegant taste of local rice – the pleasure of a constantly evolving brewing

The Nakasendo is a 532 kilometer (330 mile) ancient mountain road linking Tokyo to Kyoto that the travelers used to walk by foot. The place where the "Ota pass" (a ferry) allowed them to cross the Kiso river used to be one of the most dangerous parts of the travel. The people blocked from crossing by the occasional flood made this Ota stop-over a successful one as they were drinking sake when night came. Founded in 1893, Miyozakura Jozo was established by consolidating several sake breweries that are recorded to have existed here.

The main brand of the brewery, "Miyozakura", was named after the cherry blossom (sakura) whose five petals symbolize the harmony of the sake's five tastes and five senses. It participates to the evolution of a movement to "give meaning to the local sake production in Gifu". The rice "Asahi no Yume" grown by contract farmers in Minokamo (where Miyozakura is located) has properties very similar to that of a sake rice such as a low viscosity and big grains. Its cultivation matches the peculiarities of the local climates too. "Ingredient management is essential." True to these words, to fit the rice quality, it is left to soak a whole night then dry steamed in ginjo vats. The fermentation is done with a unique method. It lasts a long time because it happens at a low temperature, thanks to nets wrapped around the reservoirs that act as water conveyors. The bottle "Miyozakura Junmai Ginjo Leaf" was conceived as a high-end sake that could be paired with everyday cuisine. It satisfies its producers since "it has allowed us to express the taste of our local rice".

Hiroe Watanabe, 6th generation of brewers, became the head of Miyozakura Jozo at the age of 29 years old, in 2005. He has been surrounded by a skilled, passionate, and hard-working team. Since 2012, the limited-edition brand "Tsushimaya" is made with local ingredients, but its concept is also to play with the modern evolution of sake brewing. "Our strong base is the Miyozakura. But we also want to bring to life the technologies that we have developed." In accordance with these words, the brewery continues working hard on sake brewing.



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