

Tokubetsu Junmai

Kozaemon Shinano Miyama Nishiki



Versatile sake with a soft sweet taste

Tasting comment

Pear, green banana aromas. The first taste is sweet, close to papaya or banana, and it has a good balance with a pleasant acidity. The sake smoothly fills the mouth, tightened by a quiet bitterness. The finale is characterized by an echoing sweetness and umami taste.

Pairing

This sweet, top-of-the-range sake can be paired with salty and acidic cuisine. It is particularly recommended with grilled fish or chicken.

Grilled chicken, grilled fish, omelet, Japanese style rolled omelet with cod roe, salty chicken Gero-style (Keichan)

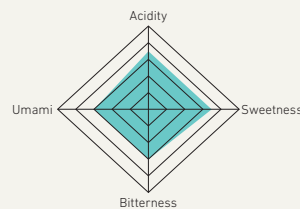
Recommended cups temperature

Seimai-buai	55%
Rice	Miyama Nishiki
Alcohol	15.5%
Acidic concentration	1.2
Nihonshudo	+4
Amino-acidic concentration	1.4
Storage	In a cool, dark place

Medium to big wine glass
Big sake cup

Fresh or at room temperature (10°C—18°C)
Warm sake(40-45°C)

Taste balance



Sakes for all,

a brewery that lets you take in the diversity of sake

The brewery was founded in 1702, during the Edo era. "Celebrating the beauty and the diversity of the four seasons. We produce sake to match seasonal cooking. We aim to pass on this vision of the world to everyone." To reach this goal, Nakashima Jozo offers more than sixty different products, including many seasonal limited-edition sakes. In line with their motto "How to express the richness of the rice and water of our area", the brewers spare no time and no effort, from fermentation to maturation.

The Toki River flows nearby, behind the brewery, but the water used for the sake is drawn from a long and shallow well on the property itself. The water that filters from it comes from an underground reservoir, flowing from the Byobu mountains. Some fossilized shells appear in the soil, a sign of the ancient sea that used to cover the land. This water is soft and rich. The special junmai sake "Kozaemon Shinano Miyama Nishiki" is made with a rice from Iida in Nagano, which was in the same sea area as this place fifteen million years before. With its smooth and translucent umami and its light aroma, it feels like the freshness and the sharpness of the wind on the face after running. Its taste does not get altered even if the temperature changes and it can be paired with a wide range of dishes. Since it comes from a region with plenty of fossilized shells, it would be an outstanding match for seafood.

Some of Nakashima Jozo's sakes are made with the local rice Hida Homare. The collaboration with the farmers goes both ways because the sake lees (kasu) are used as fertilizer by the local farmers. "The fermentation, aging, and the strength of the rice all stand out. The rice being produced in this region is blessed by the water's quality and the local weather." The search for the terroir and the technique know no bounds.



Nakashima Sake Brewing Co., Ltd. (Nakashima Jozo)

founded in 1702
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