

Junmai Ginjo Muroka Nama Genshu

Nihon Izumi

S U L



An elegant, floral,
and fresh sweetness.

Tasting comment

Pale yellow, almost transparent in appearance. The aroma is fresh with hints of pear, white peach, woody mineral; the yeast brings a touch of white mushroom while the rice gives a creamy taste. The slight astringent ending gives this sake a tight character.

Pairing

This sake is recommended with grilled river fish or simple tasting ingredients such as chicken or pork. A sweet dish will bring out the softness and the delicacy of this sake. You can also pair it with a savory taste.

Salt-grilled ayu fish,
magnolia leaf sushi or chirashizushi,
fresh cheese, teppanyaki

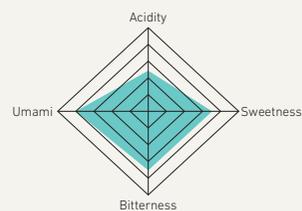
Recommended cups temperature

Medium wine glass
Porcelain sake cup



Slightly cold(8°C—12°C)

Taste balance



Brewing a fresh sake all year round, right by Gifu station

This brewery (located in the basement of a building close to the JR Gifu Station) is unique as it produces sake all year round. It was founded at the end of the Edo era (1603-1868). In 1877, it was moved to its current location in KanoShimizu-Cho in Gifu City. The Nagara river flows underground in this area, and this "source that Japan boasts" gave its name to the brewery ("Nihon" meaning Japan and "izumi", the source). Since the rebuilding of JR Gifu Station, Nihon Izumi Shuzo moved underground to produce its sake all year round and leverages this environment to offer a fresh sake, no matter the season.

Its main brand, the "Junmai Ginjo Muroka Nama Genshu Nihon Izumi" is made with locally grown Hida Homare rice. During the pressing of the moromi, the brewery uses a wooden vat passed down from the previous generations but specially made anew to fit inside the smaller, more compact brewery. Instead of using a machine for this step, the brewers let the moromi press itself under its own weight, for a slow pressing that infuses the sake. This process takes time, but the result is a sophisticated product, with a pure taste. It has the lightness and the freshness that are characteristics of namazake, as well as a moderate umami aroma brought in by its sweetness. Foreign visitors sometimes compare it to a white wine, and it matches well with fresh cheese, caprese salad or fresh oysters.



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