

Junmai Daiginjo

# Warai Jogo

S U F



A junmai daiginjo sake enjoyable as a table sake

### Tasting comment

A pale yellow, green color, almost transparent. The aromas are soft. The subtle ginjo's hints of banana and pear harmonize with fresh leaves, incense, and with the rice aromas of freshly made rice cakes and high-quality rice flour. The attack is strong. The fleshy sweetness then the rice soft umami and a pleasant acidity fill the mouth. The finish is slightly bitter, which brings out the body of the sake and a sharp finale.

### Pairing

The soft ginjo aromas and the rice umami are strong, so this sake matches hors d'oeuvres and dishes made from light-tasting ingredients. We also recommend a fish or vegetable-based cuisine.

Cabbage salad in a konbu and sesame oil dressing, shredded carrots, salmon tartar, marinated salmon

Seimai-buai	50%
Rice	Made in Gifu
Alcohol	15-16%
Acidic concentration	1.4
Nihonshudo	+2
Amino-acidic concentration	2.1
Storage	In a cool and dark place

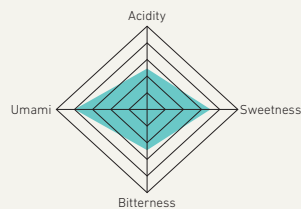
### Recommended cups temperature

Glass o-choko  
Medium to big wine glass



Slightly cold (10°C-12°C)  
Warm sake, around 30°C

### Taste balance



A huge brewery, full of history, and a special brewing

Niki Shuzo was founded in 1695. The current sakagura is massive and was built in a traditional way, with a dirt floor and a vault supported by strong beams. Half of the brewery disappeared in a fire in 1875, but it got rebuilt according to 17th century blueprints.

The goal here is to "create a unique sake". Such a sake should not fade when paired with the tasty dishes of the Hida region, made for the harsh colds of winters. It has an ideal consistency and goes well with food because it is not too dry. The rice is mostly used Akitakomachi cropped in Gifu, and the pure water is drawn from a underground reservoir through a well. Thanks to the influence of his predecessor "Echigo Toji", with whom he studied during close to twenty years, the current master brewer created a mellow sake, with a clear taste.

The name of the bottle "Warai jogo" (laughter and small talk) is a reference to the gibberish and laughs that comes with the tipsiness of the drinkers. The "Warai jogo Junmai daiginjo" was made to offer a "sake to be enjoyed during the good times, with our good friends". It starts off with a strong mellowness and ends powerfully. If it is served cold, its fruity aroma will prevail. Drink it at a lukewarm temperature to enjoy its full body. This same brewery used to have another bottle, "Naki jogo" (tears and small talk).

Niki Shuzo offers other unmissable sakes, such as the namazake "Himuro" which should be tasted cold to enjoy its fresh taste, and the "Daiginjo H TAMANOI" which rough start is balanced with its rich and mellow aroma.



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