

Junmai

Kasagitsuru



A discreet-tasting dry sake,
an all-time favorite

Tasting comment

A pale-yellow color. Aromas of grapefruit, cooked rice, and lactic acid. The tasting starts with the softness of the rice, then with a slight acidity that expands smartly in the mouth as well as the sweetness. A subtle bitterness gives this sake its body, which leaves a dry impression.

Pairing

The taste of this sake does not hinder that of the food, so it matches any kind of cooking, well-seasoned or heavy. It is recommended with the traditional strongly tasting Gifu dishes.

Pork grilled with ginger, asari shells preserved in rice wine, ginger and soy, spaghetti alle vongole bianco, sweetened hornet larva, ayu fish grilled with salt, grilled chicken skewers, goheimochi

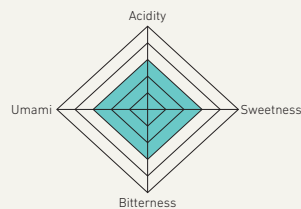
Recommended cups temperature

Seimai-buai	60%
Rice	Hida Homare
Alcohol	15-16%
Acidic concentration	2.1
Nihonshudo	+1
Amino-acidic concentration	1.5
Storage	In a cool and dark place



At room temperature
Warm to extra-warm sake
(50—55°C)

Taste balance



A brewery at the heart of the mountain –
evolving in front of it, with its customer base

Hirukawa district (Nakatsugawa city) is well-known for its high-quality granite production called "Hirukawa granite". Since its foundation in 1904, Ohashi Shuzo uses water filtered by these rocks dotting the quarries for its sake brewing. Its main brand is called "Kasagi Tsuru" to honor Mount Kasagi, loved by the locals and towering over the brewery from its 1128 meters height.

Toyoharu Ohashi, the former master brewer (5th generation), says with a broad smile: "the sake taste is linked to the human being. Rice and water are natural elements changing every year. The only unchanging factor is the brewing." He goes on: if the brewers love their job, the taste only gets better. It is necessary to measure each time and ideal temperature data for the moromi, to study and analyze every ever so light taste difference. "Sake brewing is like child rearing. It is different each time, and this constant renewal makes our activity an endlessly interesting one."

Water is drawn from two wells on the property. The brewery follows the teaching of the ancient master brewer Echigo (artisanal school of Niigata). Rice is steamed in traditional Japanese ovens and the sakes is slowly pressed for two days by a Saseshiki machine. This mid- to dry sake's aroma is so pleasant one could drink it every day. The Hida Homare rice's umami is strong in the bottle "Junmai Kasagi Tsuru". When the sake is heated following Ohashi's suggestion, it instantly becomes mellower. It is recommended to try out the whole range of tasting temperatures with this one.

Hirukawa district is also famous for its mushrooms such as the matsutake. "We want to create a mellow sake that would be loved, but at the same time would be a little bit nostalgic." The production scale is very limited. The specific Hirukawa taste, dear to the local people, is best paired with a nourishing and delicious cuisine.



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