

Junmai Ginjo Muroka Nama Genshu

Hatsumidori



A strong fruity taste

Tasting comment

Pale yellow. Pleasing aromas such as cherry blossoms, fruits (apple, melon, pear), fresh cream or rice are floating around. When tasting, first we taste a rich sweet taste with cinnamon-like notes, then a mild acidity fills the mouth. The finale is rich, with a bitterness and some body, but the fruity sweetness of the sake stays in the mouth until the last minute.

Pairing

To be enjoyed at the beginning of a meal, or as a dessert with fruits and cinnamon. We also recommend this sake to be paired with sweet or bitter dishes, seasoned with yuzu or other acidic and sweet condiments.

- Raw ham and melon,
- raw fish with Japanese white radish and kaki (seasoned with yuzu skin),
- ajimodosho fish tempura (with sudachi lemon),
- sorbet, fruit roll cake,
- tarte Tatin (sprinkled with cinnamon), Stollen

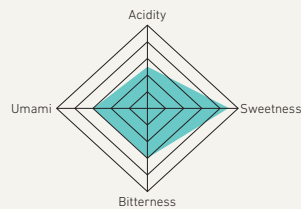
Recommended cups temperature



Big wine glass

Fresh or at room temperature (10°C—18°C)

Taste balance



Seimai-buai	50%
Rice	Yamada Nishiki
Alcohol	16%
Acidic concentration	1.6
Nihonshudo	-1
Amino-acidic concentration	1.5
Storage	Fridge

Even beginners can enjoy this rich sake, brewed with authenticity

Okuhida Shuzo is located at the entrance of the Hida region, north of Mino, and was founded in 1720. The brewery has been famous for a long time for its brand "Okuhida", but for the last fifteen years it also sells the a muroka nama genshu called "Hatsumidori". From the pressing step the brewers stop interfering with the preparation of this sake which, according to the brewery staff, "could seduce even novices". Its commercialization has started on this belief. "Hatsumidori" (first green [of the spring]) is a brand that was born with the brewery. Its name is the symbol of a sake that would adapt to its times while staying close to its traditions. The amateurs say "I have learnt to appreciate sake thanks to 'Hatsumidori'", "I wanted to come to this brewery that makes 'Hatsumidori'". Easy to drink and with a nice aroma, in foreign countries it is often compared to a wine.

"Softness and sincerity can be felt in this sake", according to the owner of the brewery who granted his whole trust to the master brewer, who is dedicating himself seriously to his work. He even checks on details such as the water absorption timing of the rice down to the second and optimizes the virtues of rice and yeast. The pressed sake is immediately bottled and stored in fridges at -5 degrees Celsius to keep all the freshness of its aroma.

The brewery is surrounded by the Hida and Maze rivers. The water drawn from fifty meters below the brewery has the perfect hardness for fermentation. The building itself is half buried into the ground which grants optimal cool conditions for the preparation and the storage of the sake, even in summer. The current owner Chihiro Takagi has three sisters, all engaged in the family brewery activities. The youngest, Risa, works as a brewer herself and actively works to its sell both their sake both in Japan and abroad. In the last few years, more and more products and label designs have been created by the owners from a feminine perspective.



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