

Karakuchi Jindai

S U L



A soft rice flavor and a neat finish

Tasting comment

A pale yellow. This sake gives off aromas of grapefruit, chervil, green bamboo, Japanese cypress, cooked rice. The rice umami starts off the tasting on a soft note, followed by a nicely balanced sweetness and acidity, and a sharp finish brought by bitterness. The rice taste is light but can still be tasted.

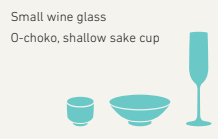
Pairing

With this sake, we recommend a simple and dry Japanese cuisine with a rice taste, but also any type of traditional home cooking, with a fresh seasoning such as green spring onion. Root vegetables with an earthy taste are also very welcome.

Boiled tofu, burdock and carrots prepared kinpira-style, tempura, grilled fish, simmered chicken

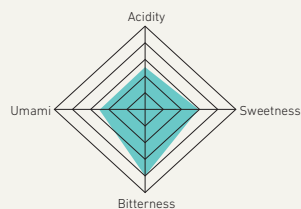
Recommended cups temperature

Seimai-buai	70%
Rice	Akita Komachi
Alcohol	15%
Acidic concentration	1.8
Nihonshudo	+5
Amino-acidic concentration	1.4
Storage	In a cool and dark place



Around 10°C
Warm sake, above 40°C

Taste balance



In the northernmost city of Gifu, an earnest and passionate sake culture

Kamioka-cho, Hida City is located at the northern end of Gifu Prefecture. It was once known as the best mining development in the Orient. Currently, there is a "Super-Kamiokande" grand observation device that solves the mysteries of the universe, and it attracts world attention as a leading space science city.

This is where the locally loved Otsubo Shuzoten has settled. The brewery mainly produces a clear and dry sake, and a rich and mellow sake, "Hida Musume". The production is quite small, including some limited-edition seasonal bottles, and is almost exclusively enjoyed by locals.

According to the previous master brewer, "delicious and mellow are one word". The last invention from the brewers gave birth to a dry sake with hints of sweetness and a delicate balance. On the other hand, "Hida Musume" has fermented to its extreme limit, to get a satisfying quality and an elegant depth.

The region is brimming with water, and this same district of Kamioka boasts a lot of watering holes. The one used to make sake is drawn from Mount Obora (1348 meters) directly behind the brewery.

Kazuki Otsubo, 12th owner of the brewery, was born in Yokohama (Kanagawa). He was adopted into the family after marrying the daughter and learnt there about fermentation, from zero. He maintains with care the tools and the knowledge of his family. For a long time, a master brewer came from Iwate but because of health reasons, from 2022 Mr. Otsubo took over the process himself. "Here we say that 'we create earnest products without caring about the trends' and 'creating an everlasting taste by hand, with our traditions and our passion.' When I think of the minute techniques and the fermentation, I want to protect them."



Otsubo Shuzoten Co., Ltd.

founded in 1842
557, Kamioka-cho, Asora, Hida City, Gifu
TEL 0578-82-0008

