

Ibi



A strong fruity taste,
a fleshy full-bodied sake

Tasting comment

The color is a nebulous silver, characteristic of an origami sake. Among the rich fruity aromas of kiwi, green apple, pear or melon, a hint of bitter almond slightly comes forth. The impression left is simple. The richly sweet and slightly acidic flavors taste mineral and the tasting ends with an ample body with a moderate bitterness. The finale is dry and clear.

Pairing

A salty cuisine is recommended. We also suggest pairing this sake with ingredients that would make its ample sweetness come forth. The mellow flavors of chestnut or cream, the rich broth such as consommé are also recommended.

New Year traditional cuisine
(anchovy cooked in sugar and soy sauce, boiled black beans), chestnut desserts, kuri kinton (a chestnut sweet from Gifu), white sauce gratin, salt-grilled buri fish (with lemon), rich consommé

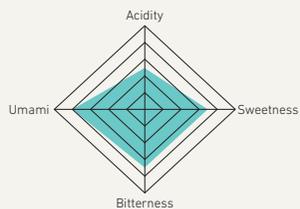
Recommended cups temperature

Medium or big wine glass
O-choko
in the shape
of a flower bud



Suitable for a wide range of temperatures
Warm sake, or warm then cooled off sake

Taste balance



Seimai-buai	60%
Rice	Ibi no Homare
Alcohol	17%
Acidic concentration	1.8
Nihonshudo	-3
Amino-acidic concentration	0.9
Storage	In a cool, dark place

A delicate sake from an original rice,
lauded by foreigners.

Sugihara Shuzo is known as the "smallest brewery in Japan". Even the locals have trouble getting their hands on its main brand "Ibi", nicknamed "the phantom sake".

Its peculiarity comes from its rice. The sake rice "Ibe no Homare" is a unique rice specially created by three local people: the brewer, a farmer, and a biologist. It is an enhanced version of the famous sake rice Yamada Nishiki, adjusted to the Ono climate to bring out its best umami in the sake. The farmer only harvests two warehouses worth of this rice, hence the small quantity of bottles produced by Sugihara Shuzo every year.

The Ibi river flows near the town of Ono where the brewery is located, and the Nobi plains extends all around. The fifth master brewer Yoshiki Sugihara has started by the rice culture, saying "I would like to produce a local sake made from a rice best suited for our natural climate." When he inherited the 1892-founded brewery, he was still a novice in the trade. The seimaibuai, the ingredients, the water absorption rate, the fermentation rhythm... He started out while writing these information and repeating trials, errors, and analyses. This sake born from constant efforts has a fruity and refreshing flavor, with an ideal sweetness. It is popular abroad and most notably in Hong Kong, South Korea, China, Taiwan, the United-Kingdom, France and Germany, where it can be found on renowned restaurants' tables.



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