

Junmai Daiginjo

Minokobai

F S U

Light umami, balanced sake

Tasting comment

A silvery color, almost transparent, with a crystal-like shine. The aromas are discreet. Sweet ginjo aromas with grapefruit or melon notes that harmonize with the aromas of shiratama dango and high-end rice flour. The attack is well-rounded, with a translucent feel. The balance between a soft sweetness and a moderate acidity spread smoothly in the mouth, as a withdrawn umami naturally comes forth. The finale ends with a rich nuance. After swallowing, the ginjo's softness remains.

Pairing

This sake characterized by its purity can be paired with simple ingredient based dishes. As a table sake it can be enjoyed throughout the meal.

Squid, fugu or hirame fish sashimi, soft squid balls, dashi omelet, eggplant preserves, bagna cauda, marinated tara fish with kasu (sake lees)



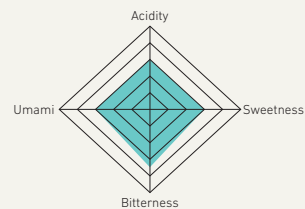
Recommended cups temperature

Big wine glass
O-choko



Around 13°C—15°C

Taste balance



Seimai-buai	40%
Rice	Yamada Nishiki
Alcohol	16%
Acidic concentration	—
Nihonshudo	around -3
Amino-acidic concentration	—
Storage	In a cool, dark place

A subtle taste, like a plum flower

The Takeuchi brewery was founded in 1744 near the Ogaki castle, symbol of the city. Its main brand is the "Junmai Daiginjo Mino Kobai". It was made from the famous sake rice Yamada Nishiki polished at 40 %, which gives a pleasant aroma. The water is that of an underground river under the brewery. The three big rivers Kiso, Nagara and Ibi seeped under the "Capital of water", as Ogaki is nicknamed. The This brewery well allows the brewery to draw the water 150 meters below, after a long underground filtration of the three rivers. This pure and soft water is the product of a balanced and delicate mix that it brings to the sake.

Mino Kobai has a fruity aroma and a clean finish despite its mellowness. Its taste is balanced between the sweetness and the umami. This sake is well-suited for the Japanese cuisine or dishes with a light taste, but it also suffices itself and can be enjoyed on its own.

The brewery offers this sake to the Ochobo Inari shrine in the nearby Kaizu city, in order to keep on flourishing.

The "bai" in "Mino Kobai" means "plum flower". This sake with a delicate and subtle taste like a fragile flower is enjoyed in Japan as well as beyond the borders where it received several first prizes. It is particularly popular in China, Singapore, Taiwan or Hong Kong.



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