

Junmai-shu

# Bojimaya Cho-Karakuchi



A sake one cannot get enough of

### Tasting comment

An almost transparent pale yellow. Fruity aromas of grapefruit or green banana, but also mushrooms as well as a powerful acidity come forth. The mellow sweetness gives way to this strong acidity, and towards the middle of the tasting, the rice umami and astringency surface. The flavorful richness fills the mouth with a dry finale. The sake is soft and well-balanced.

### Pairing

This table sake can be paired with everyday cooking, from boiled food to stir-fried food. We recommend savory or smoked flavors. The Bojimaya suits meats and brings forth the refined traditional Japanese cuisine.

Tuna carpaccio (with Parmesan cheese), croquette, earthenware-steamed cuisine, marinated buri fish, roasted white-fleshed fish (with a mushroom sauce), sweet-and-sour pork

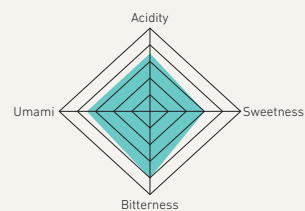
### Recommended cups temperature

Seimai-buai	65%
Rice	Made in Japan
Alcohol	17%
Acidic concentration	1.8
Nihonshudo	+10
Amino-acidic concentration	2.3
Storage	In a cool, dark place



At room temperature(15°C-22°C)  
Warm sake(Around 40°C)

### Taste balance



Like a wine – when the brewing gives a special acidity to the sake

The town of Ibigawa, located in the Western part of the Gifu prefecture, was named after the river Ibi that flows there from the Mount Kanmuri (1256 meters) of the Hakusan mountains. The flourishing past of the dwellers living off the water transportation left a trace in the form of the Tokoro Shuzo brewery, active since 1870 in the Miwa neighborhood.

The main brand of the brewery, Bojimaya, was launched by the 5th generation of sake brewers Yu Tokoro after his training in 2000. His idea was to combine the umami and the acidity, with a clean finish. It would complement nicely rich foods or meats since for a sake, its acidity is quite strong, not unlike that of a wine. Its quality does not reduce with time so it can be kept in the fridge for some time, and even become mellow after three years. As Tokoro puts it "I want to show people how to enjoy themselves freely with just one bottle".

The water used for the brewing comes from a subterranean part of the Ibi river and is drawn from a well at a depth of ten meters. Since the previous generation of brewers, the production is based on the will to create a sake "that we would like to drink ourselves". Aside from the main brand, the Tokoro Shuzo genshu sakes have not been diluted with water and have received very little treatment after the pressing.

The most important peculiarity of this brewery is its namazake (unpasteurized sake), unique, produced and sold all year long at a monthly rhythm. It must be kept at a low and controlled temperature but such a sake, whose peculiarity is a treat for the gourmet, can be found only at Tokoro Shuzo.



### Tokoro Shuzo Co., Ltd.

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