

Junmai Ginjo

Wakaba



A refreshing sake with an umami taste

Tasting comment

Light aromas of pear and banana characteristic of ginjo blend with the fresh hints of green bamboo and verdure. The attack is supple, and the sake has a pleasant balance between a fresh acidity, a soft sweetness and bitterness. The last note is that of cloves.

Pairing

This fresh sake with a strong umami fits sushi or other rice-based cuisine, as well as acid and savory dishes.

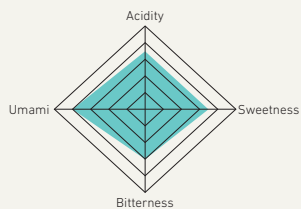
Sushi in magnolia leaves, mackerel sushi, oshizushi, basil sauce octopus, salty cheese, smoked cheese

Recommended cups temperature



Slightly Fresh (10°C–12°C)
Warm sake as if it had been heated up by the sunrays (Around 35°C)

Taste balance



Seimai-buai	50%
Rice	Omachi
Alcohol	15.5%
Acidic concentration	1.3
Nihonshudo	+6
Amino-acidic concentration	1.4
Storage	In a cool, dark place

A determined taste, enjoyed by the Mizunami people for more than 300 years

"A sake that you could recommend to anyone, without even thinking. We hope that one cup would be enough to take you to Mizunami." Wakaba is a brewery founded during the Genroku period (between 1680 and 1709) in the Masumi district of the city of Mizunami, at a fork between the old mountain road of Nakasendo and the road to Nagoya, the perfect place for a flourishing business. "Until recently, there were only fields here. The rivers Toki, north of the brewery, and Origawa in the east were big waterways. There was everything needed for the culture of rice and the sake production", explains 13th head of the brewery. During the Edo period (1603-1868), there were many others: nowadays, only two remain. Determination and a very good taste permeate this three hundred years old brewery. The sake is made with rice mainly cultivated by the local agricultural cooperative, the yeast is also from Gifu and the water is drawn from Wakaba's own ground. Since the 13th owner started in 1999, the brewery started specializing in 100% junmai sake, with each bottle boasting a deep, mouth-filling aroma and a signature fresh aftertaste. "We wanted it to be an everyday sake, that would go well with various dishes."

"The most important thing for us is to make a sake that we would enjoy drinking. I have this one almost every night, with my dinner." Mr. Ito has a familiar and reassuring aura, but he managed to establish his taste to both the sake and his region. "This is a taste that was always popular here, and it is linked to the terroir. We have decided to contradict the modern trend and flavor the taste that makes our brand." In 2022 his son, the 14th generation of master brewer, came back to the family land. The enthusiasm for the brewery and the passion of the taste will be passed on to the next generation.



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founded in 1680-1709
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