

Junmai Ginjo

Horai Kaden Tedzukuri

F S U



While the finale is sharp the sake is balanced and strong in umami

Tasting comment

The color is green and silver, almost transparent. The first nose impression is rich, with hints of sweet fruits (melon, pear, ripe apple...) which harmonize with touches of high-quality rice flour and bitter almond. When tasting, a sophisticated sweetness and a more discreet acidity unfold in the mouth. The bitterness of the aftertaste gives way to a deep and dry impression.

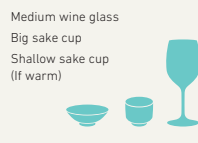
Pairing

A simple cuisine and light ingredients would be ideal with this simple and dry sake. We recommend complementary savory dishes.

Chicken Gero-style (Keichan), Hida salmon, Okuhida caviar, vegetable and mountain vegetable tempura, pork simmered in miso, pork simmered in magnolia leaf miso, pickled steak, round pot meat (Chinese)

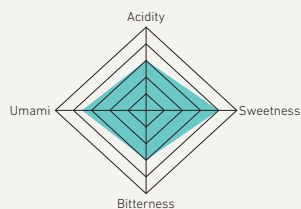
Recommended cups temperature

Seimai-buai	55%
Rice	Hida Homare
Alcohol	15%
Acidic concentration	1.4
Nihonshudo	+3
Amino-acidic concentration	1.5
Storage	In a cool and dark place



Room temperature(12°C—15°C)
Warm sake(Around 35°C)

Taste balance

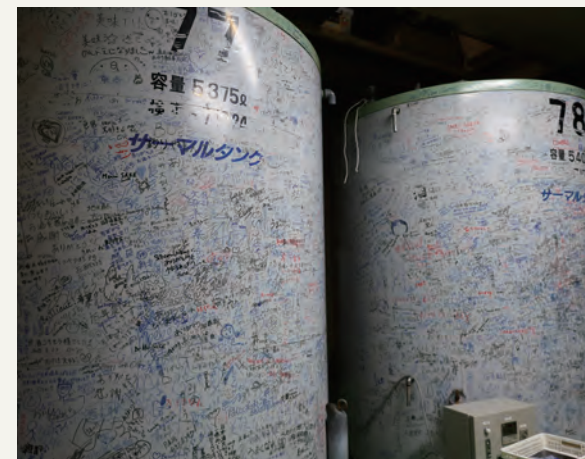


A joyful sake, putting a smile on the face of the brewers and the drinkers

Watanabe Shuzoten produces a famous brand from the Hida region, "Horai", which blends tradition, a confident technique, with a unique sensitivity. "We aim at giving a smile to everyone, sake and people." In accordance with these words from the owner Hisanori Watanabe, the preparation tanks are constantly hearing funny stories, and the visitors can write messages such as "thank you" or "please be delicious" on the walls of a "thank you tank". This experiment must have born fruits since the taste is actually different. True to its reputation as "Japan's most smiling KURA", joy is overflowing at Watanabe Shuzoten.

To bring forth the best aromas, the most perfected techniques of the master brewer were recorded into data and the most apt machines were introduced. Thus, the changes in temperature of the most important state of the preparation, the moromi, can be checked at any time from the brewer's cell phones. The brewery also considers the health and security of their employees.

It is even said that this sake was created so its slightly mellow aroma relieves the physical fatigue of the local field workers and carpenters after a long day. "Our sake is just right and delicious when you drink about 2 grasses at night. We want to continue making sake that will give them vitality for tomorrow." Watanabe Shuzoten is constantly researching the right taste, technique, and process to produce the best sake from several rice varieties. Among these, Hida Homare is the base of the brewery's main brand, "Junmai Ginjo Horai Kaden Tedzukuri". In this bottle, the amateurs will find the original taste and aroma from the rice, and its delicacy make it a perfect drink for many dishes.



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founded in 1870]
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