

Junmai Ginjo Namasake

Fukamori

F S U



Fresh and pleasant table sake

Tasting comment

Ginjo aromas of apple, banana, or melon. The attack is strong, with a moderate sweetness and a refreshing acidity spreading in the mouth. The bitterness brings its fleshiness to the sake, with a dry and fresh sensation. This table sake can be paired with many cuisines.

Pairing

This sake is recommended for fishes with vinegar or wasabi, and for a refreshing cuisine. It is also a good match for sweet and bitter mountain's vegetables.

Donaldson trout sashimi with wasabi, octopus and cucumber pickled in vinegar, chirashizushi, mountain vegetables tempura, shirasu fish in ponzu, fish or meat simmered in a sweet broth

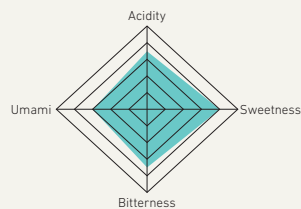
Recommended cups temperature

Medium wine glass
Glass sake cup



Fresh(10°C—12°C)

Taste balance



Seimai-buai	55%
Rice	Gohyakumangoku
Alcohol	15.5%
Acidic concentration	1.7
Nihonshudo	+3
Amino-acidic concentration	1.9
Storage	Fridge

At 50, he went from selling to brewing sake – a traditional brewing

The "Fukamori" (deep forest) bottle's label is written with the 森 forest character repeated three times. This sake is brewed by Nobuyuki Oga who inherited the family alcohol shop at 22. He visited breweries from all around the country to find the best sakes to offer to his customers and revive his boutique. As he kept on thinking he wanted to make his own bottles, he took over the Yamauchi Shuzo brewery at 50, in 2017.

Founded at the beginning of the 17th century, the brewery is active since more than 400 years in a deep and quiet forest. The techniques and the tools, transmitted from generation to generation, have almost not changed. The rice is steamed with wooden baskets in Japanese ovens like in the Edo era (1603-1868), then it naturally cools down in wooden bunji. The pressing happens with the saseshiki method in huge wooden vats for three days. The brewers are two passionate people, one of them is Kazuaki Yahata, who is a sake maniac. "Using old tools asks for more efforts on our part, but we really strive to use or heated wood. We do not go out during the three months of the sake-making, fully immersed in the preparation as if it were a purifying ritual."

The new brand created by Oga, "Fukamori", is dry and refreshing, with a discreet umami. The rice used is Gifu-produced Gohyakumangoku. The master-brewer uses the techniques he learnt at the National institute for sake research at Hiroshima and is particularly knowledgeable about the rice-washing step and its absorption qualities. "This is only the beginning. We have a lot of pressure", he says, but his sake is already well-known, thanks to his passion and dedication.



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