



MIDORIKAWA “Masamune” (Niigata, Japan)

Basic information

Brand: Midori Kawa [meedory-kawa]
Nickname: “Masamune”
Type of Sake: Atsukan-shu
Seimai Buai: Rice milled to 65 %
Alcohol: 15.5%
Bottle size: 720 ml
Case Pack: 12 bottles
UPC Code: 844650035025

Producer

Producer: Midorikawa Shuzo
Owned by: Ohdaira Family **Founded:** 1884
Location: 4015-1 Aoshima, Uonuma-shi, Niigata 946-0043, JAPAN
Website: www.niigatasake.com

Toji (Master Brewer): Kozo Meguro – Meguro-san has been making sake for Midorikawa since 1985, and has been a sake master since 1996.

Ingredients & Technical data

Rice: Hokuriku # 12, Kogane mochi, etc
Water: Soft water from the 50-meter deep on-site well.
Yeast: Kyokai #7
SMV: +2 **Acidity:** 1.6 **Amino acids:** 1.1
No sulfites, no preservatives.

Other information

Serving temp.: Serve cold, warm or hot.

Tasting note: Mild and well-rounded. Nostalgic aroma and flavors of mochi gome or sticky rice especially when it is served warm or hot.

Kogane Mochi, a sticky rice variety, is added to the main mash at the end of fermentation, which method is called yondan-jikomi (four-stage preparation), while most of sake is made by sandan-jikomi (three-stage preparation). Sticky rice that is normally used for rice cake had been an ingredient for sake until early 20th century.

