

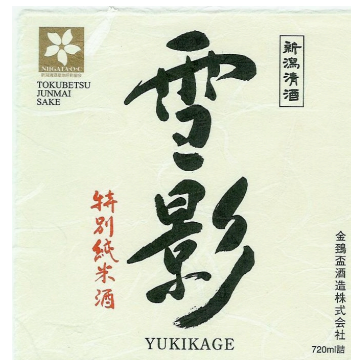
# Yukikage “Snow Shadow”

## Tokubetsu Junmai (Niigata, Japan)

*This is a feminine sake if sake has a gender... It has soft, light and elegant taste with aroma of apple marzipan and green apple, thanks to a special yeast called S-3. Noboru Abe, one of the most critically acclaimed brew masters, has been making sake at Kinshihai Shuzo since 1959.*

### Basic Information

**Brand:** Yukikage [yewkee-ka-gey]  
**Nickname:** Snow Shadow  
**Type of Sake:** Tokubetsu Junmai  
**Seimai Buai:** Rice milled to 58%.  
**Alcohol:** 14-15% by volume  
**Size & UPC:** 1.8L, 6-pack, UPC 844650020021  
 720ml, 12-pack, UPC 844650020007  
 300ml, 12-pack, UPC 844650020014



### Producer

**Producer:** Kinshihai [keen-shi-hai] Shuzo      **Founded:** 1825  
**Location:** 836 Motodai, Gosen-shi, Niigata 959-1761, JAPAN  
**Website:** [www.niigatasake.com](http://www.niigatasake.com)      [www.kinshihai.com](http://www.kinshihai.com)  
**Owner/President:** Koichi Shigeno – the 3<sup>rd</sup> generation of the owner family  
**Toji (Master Brewer):** Noboru Abe

### Ingredients & technical data

**Rice:** Gohyaku-man-goku and koshi-ibuki  
**Water:** On-site well water, called Tengu's spring water.  
**Yeast:** S-3  
 No sulfites, no preservatives.  
**Nihonshu-do (SMV):** +4      **Acidity:** 1.3      **Amino acids:** 1.0

### Other information

**Serving temp. :** Slightly chilled, room temperature, or lukewarm.  
**Tasting note:** Aroma shows green apple and apple marzipan. Soft, light bodied and long finish.  
**Food pairing:** Sushi & sashimi, Grilled salmon, Roasted yellowtail, Seafood pot sticker (gyoza).

Kinshihai Shuzo has won gold medals at the Japan national sake competition in 2012, 2011, 2009, 2007, 2006, 2005, 2003, 2001, etc. Yukikage “Snow Shadow” won the gold award at US National Sake Appraisal “Joy of Sake” in 2006.

