

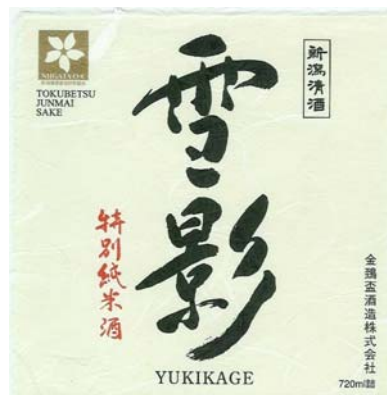


Yukikage “Snow Shadow”

Tokubetsu Junmai (Niigata, Japan)

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, BPC & UPC code:
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
Owned by: Shigeno family
Location: 836 Motodai, Gosen-shi, Niigata 959-1761, JAPAN
Website: www.niigatasake.com
www.kinshihai.com
Toji (Master Brewer): Noboru Abe
Abe-san has been making sake at Kinshihai since 1959.

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.
SMV: +4 **Acidity:** 1.3 **Amino acids:** 1.0

Other information

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

Thanks to fermentation with the s-3 yeast and lower alcohol content, this sake has a light, soft, smooth taste and light fruity aroma. Kinshihai Shuzo has won gold medals at the national sake competition in 2009, 2007, 2006, 2005, 2003, 2001, etc. Yukikage “Snow Shadow” won the gold award at US National Sake Appraisal “Joy of Sake” in 2006.

