

# KO MIDORI-KAWA

## Junmai Ginjo, Ko-shu (Niigata, Japan)

Aged sake from Midorikawa Shuzo in Uonuma, Niigata. They brew a single batch of junmai ginjo sake once in a decade aiming to have it matured at low temp for years. The latest version was brewed in the winter of 2007-2008 and then matured in bottles at 50 deg. F.

### Basic information

**Brand:** Ko Midori-Kawa [koh-meedory-kawa]  
**Type of Sake:** Junmai Ginjo, Ko-shu (aged sake)  
**Seimai Buai:** Rice milled to 55 %  
**Alcohol:** 16.5% by volume  
**Bottle size:** 720 ml  
**Case Pack:** 12 bottles  
**UPC Code:** 844650035063



### Producer

**Producer:** Midorikawa Shuzo  
**Owned by:** Ohdaira Family      **Founded:** 1884  
**Location:** 4015-1 Aoshima, Uonuma-shi, Niigata 946-0043, JAPAN  
**Website:** [www.niigatasake.com](http://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:** Miyama Nishiki  
**Water:** Soft water from the 50-meter deep on-site well.  
**Yeast:** K-901  
**SMV:** +3.5      **Acidity:** 1.6      **Amino acids:** 1.2  
No sulfites, no preservatives.

### Other information

**Serving temp.:** Serve slightly chilled or at room temperatures (50-60 deg F).  
**Tasting note:** Lightly aromatic with hints of melon and pears. Medium bodied, fruity and slightly nutty flavors. Lingering finish. Unlike most of aged sakes, this is soft, smooth and elegantly well-balanced.

Keep the sake in a dark and cool place. Avoid direct sunlight. After opening the bottle, keep refrigerated and consume within two weeks.

