

# MIDORI-KAWA

## Daiginjo (Niigata, Japan)

### Basic Information

**Brand:** Midori-Kawa [meedory-kawa]

**Type of Sake:** Daiginjo

**Seimai Buai:** Rice milled to 40 %

**Alcohol:** 17-18% by volume

**Size & BPC:** 720 ml/6-pack

**UPC Code:** 844650035001



### Producer

**Producer:** Midorikawa Shuzo    **Founded:** 1884

**Owned by:** Ohdaira Family

**Location:** 4015-1 Aoshima, Uonuma-shi, Niigata 9460043, 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 master brewer since 1996.

### Ingredients & technical data

**Rice:** Koshi Tanrei & Hokuriku #12

**Water:** Soft water from the 50-meter deep on-site well.

**Yeast:** Kyoukai No. 9

**SMV:** +5    **Acidity:** 1.5    **Amino acids:** 0.9

No sulfites, no preservatives.

### Other information

**Serving temp. :** Chilled

**Notes:** This special Daiginjo sake is made with all the craftsmanship and efforts of this kura such as labor intensive koji-making and slow low-temp fermentation in a small vat. Several batches made from two sake rices, Koshi Tanrei and Hokuriku #12 are tasted and then blended after matured at low temperature for at least two years.

Very defined and precise. Top flight producer of clean, pristine, connoisseur sake.

Midorikawa Shuzo won a gold medal at Japan National Sake Competition in 2015 & 2008.

