

MIDORI-KAWA

Junmai (Niigata, Japan)

Basic information

Brand: MIDORI-KAWA [meedory-kawa]
Type of Sake: Junmai
Seimai Buai: Rice milled to 60 %
Alcohol: 15-16%
Size & UPC: 1.8L/6pk UPC: 844650035056
720 ml/12pk UPC: 844650035032



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: Gohyaku-man-goku, Hokuriku #12, Koshi Ibuki
Water: Soft water from the 50-meter deep on-site well.
Yeast: G74

SMV: +4 **Acidity:** 1.7 **Amino acids:** 1.3

No sulfites, no preservatives.

Other information

Serving temp.: Serve chilled, at room temp., or luke-warm (nuru-kan).

Tasting note: Clean, smooth, and gracious. Mild and refreshing acidity. Elegant aroma. Subtle nose of melon and ginger. All of the elements are well-balanced.

The Junmai sake is stored at low temperatures for more than a year for maturation. All of flavors and aromas are in harmony with each other. Top flight producer of clean, pristine, connoisseur sake. Midorikawa Shuzo won gold medals at Japan National Sake Competition in 2015, 2008, etc.

