

MIDORI-KAWA “Masamune” (Niigata, Japan)

Basic information

Brand: MIDORI-KAWA [meedory-kawa]
Nickname: “Masamune”
Type of Sake: Atsukan-shu
Seimai Buai: Rice milled to 65 %
Alcohol: 15.5%
Size & UPC: 1.8L/6pk UPC: 844650035049
720 ml/12pk UPC: 844650035025



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: Hokuriku # 12, Kogane mochi, etc
Water: Soft water from the 50-meter deep on-site well.
Yeast: Kyokai #7
SMV: +2 **Acidity:** 1.6 **Amino acids:** 1.1
No sulfites, no preservatives.

Other information

Serving temp.: Serve cold, warm or hot.

Tasting note: Mild and well-rounded. Nostalgic aroma and flavors of mochi gome or sticky rice especially when it is served warm or hot.

Kogane Mochi, a sticky rice variety, is added to the main mash at the end of fermentation, which method is called yondan-jikomi (four-stage preparation), while most of sake is made by sandan-jikomi (three-stage preparation). Sticky rice that is normally used for rice cake had been an ingredient for sake until early 20th century.

Midorikawa Shuzo won gold medals at Japan National Sake Competition in 2015, 2008, etc.

