

# YUKIKAGE "Snow Shadow"

## Tokubetsu Junmai (Niigata, Japan)

This is a feminine sake if sake has a gender... soft, light and elegant taste with aroma of apple marzipan and green apple, thanks to a special yeast "S-3".

#### **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 & UPC:** 1.8L, 6-pack, UPC 844650020021

720ml, 12-pack, UPC 844650020007 300ml, 12-pcak, UPC 844650020014

#### **Producer**

**Producer:** Kinshihai [keen-shi-hai] Shuzo **Founded:** 1825 **Location:** 836 Motodai, Gosen-shi, Niigata 959-1761, JAPAN

**Location:** 836 Motodai, Gosen-shi, Niigata 959-1761, JAPAN **Website:** www.niigatasake.com www.kinshihai.com

Owner/President: Tomiyuki Shigeno – the 4<sup>th</sup> generation of the owner family

Toji (Master Brewer): Junji Kinebuchi

### **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.

Nihonshu-do (SMV): +4 Acidity: 1.3 Amino acids: 1.0

#### Other information

**Serving temp.:** Slightly chilled, room temperature, or lukewarm.

**Tasting note:** Aroma shows green apple and apple marzipan. Soft, light bodied and long finish. **Food pairing:** Sushi & sashimi, Grilled salmon, Roasted yellowtail, Seafood pot sticker (gyoza).

Kinshihai Shuzo has won gold medals at the Japan national sake competition in 2014, 2012, 2011, 2009, 2007, 2006, 2005, etc. Yukikage "Snow Shadow" won the gold award at US National Sake Appraisal "Joy of Sake" in 2006.

