

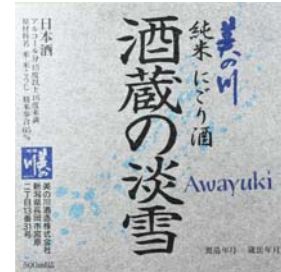


Awa Yuki

Nigori, Junmai (Niigata, Japan)

Basic Information

Brand: Awa Yuki [ah-wah you-kee]
Type: Nigori (un-filtered), Junmai.
Rice polishing: 65%
Alcohol: 15-16% in volume
Bottle size: 500 ml **Case pack:** 12 bottles
UPC Code: 844650040029



Producer

Producer: Minogawa [mee-no-gawa] Shuzo **Founded:** 1827
Owned by: Matsumoto Family
Location: 2-13-31 Miyahara, Nagaoka-shi, Niigata 940-0083 Japan
Website: www.niigatasake.com
www1.ocn.ne.jp/~minogawa

Toji (Sake Master): Masayuki Tanaka
Masayuki-san has been making sake for two decades.
He has won Gold Awards at the Japan National Sake Competition
and at the US National Sake Appraisal (Joy of Sake) .

Ingredients & Technical data

Rice: Gohyaku-man-goku, Koshi Ibuki
Water: Underground water currents from the Shinano River and the Higashiyama mountains are pumped up from the 90 meter deep on-site well. Soft water.
Yeast: Kyokai #7
SMV: +3 **Acidity:** 1.5 **Amino acids:** 1.5



Other information

Serving temp.: Serve chilled. Shake the bottle before opening it.
Tasting note: Well rounded, medium dry & creamy.
It tastes more refreshing with a few drops of fresh lemon juice.
Food pairing: Spicy food, teriyaki, roasted chicken, etc.
Shelf life: 12 months or more in a refrigerator.
6 months in a closed room at temperature of 55 deg F or lower.
3 months in a store at 55 deg F.
1 month in a store with no temperature control.