

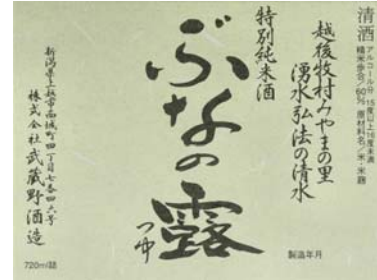


Buna no Tsuyu “Dewdrops”

Tokubetsu Junmai (Niigata, Japan)

Basic Information

Brand: Buna no Tsuyu [bouna-no-tsuyu]
Nickname: Dewdrops
Type: Tokubetsu Junmai.
Rice polishing: 60 %
Alcohol: 15-16% in volume
Bottle size: 720 ml **Case pack:** 12 bottles
UPC Code: 844650045000



Producer

Producer: Musashino [mu-sashi-no] Shuzo
Owned by: Kobayashi Family
Location: 4-7-46 Nishishiro-cho, Joetsu-shi, Niigata 943-0834 Japan
Founded: 1916 (takeover)
Website: www.niigatasake.com
www.musashino-shuzo.com

Toji (Sake Master): Kenji Fujii Fujii-san has been making sake for four decades at Musashino. He is a skillful sake rice grower as well.



Ingredients & Technical data

Rice: Gohyaku-man-goku
Water: Soft water from legendary spring called "Kobo-Shimizu" in Maki village.
Yeast: Kyokai #9
SMV: +5 **Acidity:** 1.5 **Amino acids:** 1.4

Other information

Serving temp.: Serve chilled, room temperature, or slightly warmed.
Tasting note: Lychee and floral on the nose. Racy acidity. Melony fruit finish.
Food pairing: White fish - lightly grilled, steamed or simmered.
 Vegetables - grilled, steamed or boiled. Steamboat dishes (Nabe).

The Gohyaku-man-goku rice that is used for this sake is grown in mountainous Maki village by five local farmers, where birds sing in the beech forest after the snow melts in the spring. Musashino won the highest position in the Niigata competition among the region's more than 80 producers in 2005.