



QUALITY GRADE Junmai
Daiginjo

SEIMAIBUAI 50%

RICE Dewasansan

ALCOHOL 16%

SIZE 720

PRICE \$80

UPC 835603007107

GINGA SHIZUKU

DIVINE DROPLETS

ABOUT THE SAKE: Flawless yet incredibly persistent. The purity of the region of Yamagata shines in this sake, with the crispness of their pristine water, the grassy, spicy quality of dewasansan rice, and the opulent textures derived from shizuku free run finishing.

TASTING NOTES & FOOD PAIRING: Refreshing and pure with notes of pineapple, white peach, green apple, lily and a hint of white pepper

Excellent paired with smoked salmon & cream cheese blinis, olive tapenade or vinegar tomato salad.

GINGA SHIZUKU: The brewery was founded in 1597, making them one of the oldest active breweries in Japan. After the Kojima family became the exclusive purveyor of sake to the famous Uesugi samurai clan, the Kojima family became known as samurai royalty.

- Located in the Yonezawa region of Yamagata, a city known for its warrior legacy.
- Current president Kenichiro Kojima is the 24th generation of the legendary Kojima family.



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QUALITY GRADE Junmai Ginjo

SEIMAIBUAI 55%

RICE Yamada Nishiki & Hatta Nishiki

NIHONSHU-DO +3

ALCOHOL 16.5%

ACIDITY 1.4

SIZE 12/300ml
6/720ml

PRICE \$19 / \$40

UPC 835603005127
835603005004

FUKUCHO

MOON ON THE WATER

ABOUT THE SAKE: This vibrant showstopper is beautifully soft and feminine, brewed by one of Japan's only female brewery owners and tojis. Brewed in Hiroshima, the birthplace of Ginjo sake, which is known for remarkably soft water that requires expert skill to use in sake production. Once mastered, it enables a highly controlled, precise fermentation, resulting in vibrant fruit aromas. This Junmai Ginjo is bottled immediately without charcoal filtering.

TASTING NOTES & FOOD PAIRING: A fruity nose of lime and melon with bold hints of fennel, white pepper and allspice. The flavors gravitate to ripe cantaloupe and anise while the minerality from the soft water is evident in the finish.

A natural match for sweet, succulent shellfish like lobster and scallops, but surprising pairings like bittersweet chocolate work, too.

IMADA: Fukucho's female brewery owner, Miho Imada, is also the Toji – a rarity in Japan to have both jobs done by the same person.

- Miho-san's passion and curiosity for sake brewing is truly amazing: to date she has revived a local heirloom rice that was out of use for hundreds of years, created her own hybrid yeast starter, and experimented with brewing sake using white koji.
- There are around 30 female tojis in Japan, but when Miho-san started brewing there were far fewer. Her extreme dedication to her craft encourages the future of women in this industry.



New York Mutual Trading, Inc. Japanese Sake Spec Sheet

Brewery:	Kikusui Sake Co. LTD.
Founded:	1881
Profile:	With 130 years of history on their shoulders, the Kikusui Sake Company of Niigata prefecture built themselves up from the bottom. The name "Kikusui" is a reference to a Noh theatre play, wherein the dew (Sui) from the petals of chrysanthemums (Kiku) grant eternal life. In 2004 they established the Kikusui Sake Research Institute in an effort to both raise the bar on the quality of their offerings and wrestle with concepts such as enjoyment of sake, and sake culture. They are proud to produce "Funaguchi" - Japan's first commercially available Nama (unpasteurized) sake.

Product Name:	Kikusui Perfect Snow
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Item Number	4856
Case Contents	12 bottles
Size	300ml
Class	Nigori
Rice	
Rice (kakemai)	
Rice-Polishing Ratio	
Yeast	
Sake Meter Value	-19
Acidity	1.6
Amino Acids Level	
Alcohol by Volume	21%
Aged	
Introduced in	2011
Brewery Location	Niigata
Factory Head	Itou Jun



SWEET	SEMI-SWEET	SEMI-DRY	DRY	EXTRA-DRY
○				

FRAGRANT	LIGHT	AGED	RICH
			○

COLD	ROOM TEMP	BODY TEMP	WARM
◎	○		×

APERITIF	APPETIZER	MAIN DISH	DIGESTIF
		○	○

Food Pairings	
Spare Ribs, Spicy Korean Cuisine, Strongly Seasoned dishes, Sushi, Yakitori	

Tasting Notes	
A mouthful of Japan’s #1 selling Nigorizake “Perfect Snow” leaves a perfectly excellent impression. "Impact" is the main idea, coming from a flowery, full body, a crisp and dynamic sweetness, and the delectable aftertaste of steamed rice from the coarsely filtered rice mash particles - not to mention the amazing 21% ABV! It's no wonder there is no Nigorizake that can share the spotlight with this tasty sake giant.	



QUALITY GRADE Junmai
Daiginjo

SEIMAIBUAI 50%

RICE Yamada Nishiki

NIHONSHU-DO +2

ALCOHOL 15.5%

ACIDITY 1.5

SIZE 12/300ml
6/720ml

PRICE \$20 / \$39

UPC 835603005554
835603005547

KONTEKI

PEARLS OF SIMPLICITY

ABOUT THE SAKE: The epitome of purity, this sake is more subtle and nuanced than most highly aromatic Junmai Daiginjos. It is based on the ideals of Zen Buddhism and "wabi-sabi," the belief that beauty within the arts should be as understated and pure as a simple strand of pearls. One of two sakes brewed in exactly the same way with the same ingredients, except this one is a Junmai Daiginjo and Tears of Dawn has added distilled alcohol to open up aromatics.

TASTING NOTES & FOOD PAIRING: Aromas of white flower and Asian pear followed by clean flavors of honeydew, lemon, and a hint of licorice. Finishes elegantly with rich minerality and rice texture.

This is a great sipping sake but also a wonderful companion to scallops, pork, and light meats.

HIGASHIYAMA: Konteki's culture centers around 15th century ideals of Zen Buddhism and purity in beauty.

- Kyoto is the birthplace of sake and is home to the local Fushimi Mizu, one of Japan's most prized water sources of soft, pure water.
- Well-respected rice farmer Masayasu Tanaka grows rice for the brewery. He is famous for growing some of Japan's best quality Yamada Nishiki rice, considered the pinnacle of premium sake rice.



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