



EIKO FUJI

Namazake Junmai Ginjo

Made by the Fuji Brewery, which was founded in 1778, the sake is a wonderful representation of the Yamagata “ginjo style.” Unlike most namazakes (unpasteurized sakes), which are sold seasonally, this namazake is stored chilled and shipped out year-round.

It has a wonderful nose—yeasty but fruity, revealing the first notes of green apple on the sake. It is lush, light and creamy on the palate. On the palate, the most immediate flavor is green apple, but immediately other flavors come in, rock candy, cotton candy, some banana and papaya. It finishes with a touch of acidity

Tasting notes: Yeasty on nose; green apple and rock candy on palate; soft, delicate finish

Serving temperature: Lightly chilled. Allow to breath upon opening, can even decant.

Food pairings: As an aperitif or with spicy foods.

Region: Yamagata

Rice: Yamada Nishiki (hyogo-ken)

Yeast: Association #10

Seimaibuai: 50%

SMV/Nihonshudo: +3.0

Acidity: 1.2

Amino Acidity: 1.0

Shubo Method: Kohon Tohka

Pressing: Yabuta

Filtration: Paper filter to remove small particles

Pasteurization: None