

# KUROUSHI

## Junmai Ginjo

Nate Sake Brewing Co., Wakayama Prefecture

### SAKE DETAILS:

Rice: Omachi  
Polish Rate: 50%  
Sake Meter Value: 3.5  
Acidity: 1.4  
Alcohol: 16.5%



### ABOUT JUNMAI GINJO STYLE SAKES

The term *Junmai* is constructed of two kanji that together mean “pure rice”. This means that the brew cannot contain any ingredient beyond the principal four of rice, water, yeast and koji. The term *Ginjo* means “specialized brew”. Ginjo-grade sakes must use rice polished to at least 60%, and generally employ labor intensive practices resulting in a more refined sake. Therefore, *Junmai Ginjo* sakes are pure rice brews, with a high polish rate and a specialized method of production.

### ABOUT THE BREWERY

Nate Shuzo brewery has been producing high quality sake in Wakayama since 1866. They are renowned locally and abroad for their Junmai-style sakes. The brewery uses rice only grown in Wakayama. They are located about 10km south of Wakayama City, capital of the prefecture. During the 19<sup>th</sup> century, the city was renowned for its lacquerware artisans, which became the primary clientele of Nate Shuzo’s sake production.

### ABOUT THE LABEL

Many of Nate Shuzo’s sakes are adorned with the image of a black cow. The area surrounding the brewery was once a sacred lagoon known as “Black Cow Lagoon” named after a large cow-shaped rock that would emerge from the water with the ebbing tides. The lagoon has since been destroyed by an earthquake many years ago, but the legend of the Black Cow lives on, and is enshrined by a Shinto memorial that can be visited to this day.

### TASTING NOTE

Aromas of citrus muscat grape. Clean and balanced profile with a long, lingering finish.

### FOOD PAIRING

Excellent pairing with grilled branzino, light cheeses such as Manchego, sashimi and simple maki rolls.

