

KO MIDORI-KAWA

Junmai Ginjo, Ko-shu (Niigata, Japan)

Aged sake from Midorikawa Shuzo in Uonuma, Niigata. They brew a single batch of junmai ginjo sake once in a decade aiming to have it matured at low temp for years. The latest version was brewed in the winter of 2007-2008 and then matured in bottles at 50 deg. F.

Basic information

Brand: Ko Midori-Kawa [koh-meedory-kawa]
Type of Sake: Junmai Ginjo, Ko-shu (aged sake)
Seimai Buai: Rice milled to 55 %
Alcohol: 16.5% by volume
Bottle size: 720 ml
Case Pack: 12 bottles
UPC Code: 844650035063



Producer

Producer: Midorikawa Shuzo
Owned by: Ohdaira Family **Founded:** 1884
Location: 4015-1 Aoshima, Uonuma-shi, Niigata 946-0043, JAPAN
Website: www.niigatasake.com
Toji (Master Brewer): Kozo Meguro – Meguro-san has been making sake for Midorikawa since 1985, and has been a sake master since 1996.

Ingredients & Technical data

Rice: Miyama Nishiki
Water: Soft water from the 50-meter deep on-site well.
Yeast: K-901
SMV: +3.5 **Acidity:** 1.6 **Amino acids:** 1.2
 No sulfites, no preservatives.



Other information

Serving temp.: Serve slightly chilled or at room temperatures (50-60 deg F).
Tasting note: Lightly aromatic with hints of melon and pears. Medium bodied, fruity and slightly nutty flavors. Lingering finish. Unlike most of aged sakes, this is soft, smooth and elegantly well-balanced.

Keep the sake in a dark and cool place. Avoid direct sunlight. After opening the bottle, keep refrigerated and consume within two weeks.