



Midorikawa Brewery

Midorikawa “Cask Collection” *Spanish Oak finish*

Junmai

(Niigata, Japan)

Since its founding in 1884, Midorikawa Brewery has been brewing in Niigata-Uonuma, a prominent rice-growing region in Japan known for its natural surroundings and heavy snowfall.

In the 1990s, an encounter with whiskey casks used for aging domestic malt whiskey opened a new chapter for Midorikawa. The Cask Collection Spanish Oak finish, begins with a 10-year aged junmai genshu sake, which is then finished by aging in Spanish Oak barrels. These barrels, made from Spanish oak, distinguish this sake from the commonly known barrel-aged taru sake.

Basic Information

Brand: Midori-Kawa [meedory-kawa]
Nickname: Cask Collection - Spanish Oak Finish
Type of sake: Junmai (純米酒)
Style: Genshu, Aged. *10-year aged Junmai Genshu finished in Spanish Oak Barrel.
Seimai Buai: Rice milled to 55%
Alcohol: 19% by volume
Bottle size, Case pack, & UPC Code:
720ml/12-pk 84465003XXX



Producer

Name: Midorikawa Shuzo
Owned by: Ohdaira Family
Owner: Shunji Ohdaira, the fifth generation of the founding family
Founded: 1884
Location: 4015-1 Aoshima, Uonuma-shi, Niigata 9460043, JAPAN
Web sites: www.niigatasakeselections.com

Toji (Master Brewer): Hiroyuki Yamada. Handcrafting elegant sake in the classic Niigata style.

Toji Guild: Echigo Toji, Certified Toji by Japan Toji Guild Association.

Master Blender: Shunji Ohdaira, President Midorikawa.

Ingredients & technical data

Rice: Koshi Tanrei. Made from 100% first-class or higher grade Koshi Tanrei rice produced in Uonuma.
Water: Soft water from a well 50-meters underground
Yeast: Kyokai #901
SMV: NA **Acidity:** NA **Amino acids:** NA
No sulfites, no preservatives.

Other information

Serving temp: Serve Chilled (41~59°F)

Tasting note: Enjoy the soft and intricate aromas of ripe persimmon, raisin, and dark chocolate balanced with umami rich flavors.

Food pairing: Chocolate, dried fruits, A5 Wagyu seared or on hot rock, unagi.

Awards/Certificates:

Other: Midorikawa Shuzo, is a topflight producer of clean, pristine, connoisseur sake.