

## Fine Sake from Niigata

Sake Beer Online - Tel:025-284-2138

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Add: No.1-5-16 Meike Minami, Chuo-ku, Niigata City 950-0948 JAPAN



### Junmai-genshu Kawasemi

Net vol.: 720ml  
Brewery: Koshinohana (Niigata)

Grade: ★★★★★

Price: ¥2,625 + Charges\*

#### ■ Price by Receiver's address (tax included) ■

	Price	Charges*	Total
•To <u>Honshu</u> / <u>Shikoku</u> :	¥2,625	+ ¥1,260	= ¥3,885.-
•To <u>Hokkaido</u> / <u>Kyushu</u> :	¥2,625	+ ¥1,470	= ¥4,095.-
•To <u>Okinawa</u> :	¥2,625	+ ¥2,310	= ¥4,935.-

Charges\* =

Carriage + Packing Cost(¥315 flat) + Payment Charge(¥315 flat)

### Extra sweet & sour taste well received among restaurants and sweets shops in France in its own quality

The Kawasemi, well-matured pure-rice Sake is brewed from quality Niigata rice making use of home-cultivated Daiginjo yeast in snowing season. This refined Sake bottled with no water delution and alcohol addition has exceptional full-bodied, sweet and fruity mouthfeel with a fresh acidity in finish, which has been exported to several countries including France is well received among chefs and Patisiers with its own taste. Kawasemi is sure to catch so many Sake & wine lover's hearts in the world.

#### <Quality Information>

Alc.14-15°, Nihonshu-do(dryness) : -30, Acidity : 2.5, Amino Acidity : 1.6  
Ingredients : rice and koji Sake rice (polishing ratio) : Niigata rice (70%)

Recommended serving temp.: chilled / on the rock

Well matched dishes & situations : before & after meal, richly flavored dishes, fruits & chocolate / gift, party & dinner



### Daiginjo Tobin-gakoi

Alc:17-18% by vol, Vol:720ml  
Brewery: Koshinohana (Niigata)

Grade: ★★★★★

Price: ¥8,155 + Charges\*

#### ■ Price by Receiver's address (tax included) ■

	Price	Charges*	Total
•To <u>Honshu</u> / <u>Shikoku</u> :	¥8,155	+ ¥1,260	= ¥9,415.-
•To <u>Hokkaido</u> / <u>Kyushu</u> :	¥8,155	+ ¥1,470	= ¥9,625.-
•To <u>Okinawa</u> :	¥8,155	+ ¥2,310	= ¥10,465.-

Charges\* =

Carriage + Packing Cost(¥315 flat) + Payment Charge(¥315 flat)

### Rich and full-flavored scent only in the brewing industry and indescribable mellowness woven with home-made yeast by brewing workers

The Premium Daiginjo Sake "Tobin-gakoi" is brewed from the highest grade Sake rice Yamadanishiki refined up to 43% making use of home-cultivated special yeast of Koshinohana and the natural soft water springs out from snowed mountainous. This Sake is made through following process after fermentation in snowing season : Filter Daiginjo Sake by *Fukuro-Shizuku - Tobin-gakoi* method slightly -- Matured at low temperature for more than half an year without pasteurization -- Bottled without high-mesh filtering process for remaining micro-organism and yeast in it --- and then pasteurized in a bottle. After such a time-consuming procedures, this Sake finally produces an inexpressibly fragrant flavor and mild mellowness which will sure to catch Sake lover's hearts.

#### Sake words Knowledge:

*Fukuro-shizuku* ... Sake which was separated from Sake-lees without external pressure by hanging " *Moromi* bag (" *fukuro*" in Japanese)", allowing it to drip slowly to prevent for pressing out unpleasant flavors in the residues.

*Tobin-gakoi* ... the best Sake which was pressed into separate bottles called *Tobin* by the *Fukuro-shizuku* method.

#### <Quality Information>

Alc.17-18°, Nihonshu-do(dryness) : +3, Acidity : 1.3, Amino Acidity : 1.2

Ingredients : rice, koji and distilled alcohol Sake rice (polishing ratio) : Yamadanishiki (42%)

Recommended serving temp.: chilled / room temp.

Well matched dishes & situations : before meal, richly flavored dishes / gift, party, dinner



## Cho-tokusen Daiginjo

Net vol.: 720ml  
Brewery: Koshinohana (Niigata)

Grade: ★★★★★

Price: ¥5,097 + Charges\*

### ■ Price by Receiver's address (tax included) ■

	Price	Charges*	Total
•To <u>Honshu</u> / <u>Shikoku</u> :	¥5,097	+ ¥1,260	= ¥6,357.-
•To <u>Hokkaido</u> / <u>Kyushu</u> :	¥5,097	+ ¥1,470	= ¥6,567.-
•To <u>Okinaawa</u> :	¥5,097	+ ¥2,310	= ¥7,407.-

Charges\* =

Carriage + Packing Cost(¥315 flat) + Payment Charge(¥315 flat)

## Mellow Scent and fresh dry premium Daiginjo Sake is now fascinating a number of habitual drinkers

This is a premium Daiginjo Sake awarded the Gold Medal at "The All Japan Sake Competition" in 2007 and 2008. This Sake is brewed from the highest grade ginjo rice Yamadanishiki refined up to 43%, having fragrant ginjo flavor with a citrus-like fresh mouth feel and pleasant dry after taste in it.

### <Quality Information>

Alc.16-17°, Nihonshu-do(dryness) : +3, Acidity : 1.2, Amino Acidity : 1.3

Ingredients : rice, koji and distilled alcohol Sake rice (polishing ratio) : Yamadanishiki (42%)

Recommended serving temp.: chilled / room temp.

Well matched dishes & situations : before meal, richly flavored dishes / gift, party, dinner



## Junmai-daiginjo Katsurashizu

Net vol.: 720ml  
Brewery: Koshinohana (Niigata)

Grade: ★★★★★

Price: ¥2,415 + Charges\*

### ■ Price by Receiver's address (tax included) ■

	Price	Charges*	Total
•To <u>Honshu</u> / <u>Shikoku</u> :	¥2,415	+ ¥1,260	= ¥3,675.-
•To <u>Hokkaido</u> / <u>Kyushu</u> :	¥2,415	+ ¥1,470	= ¥3,885.-
•To <u>Okinaawa</u> :	¥2,415	+ ¥2,310	= ¥4,725.-

Charges\* =

Carriage + Packing Cost(¥315 flat) + Payment Charge(¥315 flat)

## Mellow and dry to some degree. Koshinohana unfiltered Junmai-daiginjo Sake in praise of its flavor

Premium Sake "Junmai-daiginjo Katsurashimizu" having fragrant & rich flavor and a little bit sharpened taste is brewed from the highest grade ginjo rice Yamadanishiki refined up to 50% This Sake contains a lot of yeast by processing without passing through the high-mesh filtering for remaining its rich flavor in the unfiltered Sake. Then bottled without passing through a pasteurization process.

### <Quality Information>

Alc.16-15°, Nihonshu-do(dryness) : +3, Acidity : 1.3, Amino Acidity : 1.5

Ingredients : rice and koji Sake rice (polishing ratio) : Yamadanishiki (50%)

Recommended serving temp.: chilled / room temp.

Well matched dishes & situations : before meal, richly flavored dishes / gift, party, dinner

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## Honjozo Shuen

Net vol.: 1800ml  
Brewery: Koshinohana (Niigata)

Grade: ★★☆☆☆

Price: ¥1,851 + Charges\*

### ■ Price by Receiver's address (tax included) ■

	Price	Charges*	Total
•To <u>Honshu</u> / <u>Shikoku</u> :	¥ 1,851	+ ¥1,260	= ¥3,111.-
•To <u>Hokkaido</u> / <u>Kyushu</u> :	¥ 1,851	+ ¥1,470	= ¥3,321.-
•To <u>Okinawa</u> :	¥ 1,851	+ ¥2,310	= ¥4,161.-

Charges\* =

Carriage + Packing Cost(¥315 flat) + Payment Charge(¥315 flat)

## Pleasant medium-bodied flavor comes from ginjo rice and home-made special yeast which is well matched to make hot Sake

This refined Honjozo Sake having pleasant medium bodied flavor in it is brewed from high-grade ginjo rice *Gohyakumangoku* and other quality rice cropped in Niigata each refined up to 65%. Very good for making hot Sake in winter season.

### <Quality Information>

Alc.15.8°, Nihonshu-do(dryness) : +4, Acidity : 1.3, Amino Acidity : 1.2

Ingredients : rice, koji and distilled alcohol Sake rice (polishing ratio) : Gohyakumangoku & other rices cropped in Niigata (65%)

Recommended serving temp.: chilled / room temp. / body-temp. / warmed

Well matched dishes & situations : Light flavored dishes / party, dinner



## Honjozo Shuen

Net vol.: 720ml  
Brewery: Koshinohana (Niigata)

Grade: ★★☆☆☆

Price: ¥856 + Charges\*

### ■ Price by Receiver's address (tax included) ■

	Price	Charges*	Total
•To <u>Honshu</u> / <u>Shikoku</u> :	¥ 856	+ ¥1,260	= ¥2,116.-
•To <u>Hokkaido</u> / <u>Kyushu</u> :	¥ 856	+ ¥1,470	= ¥2,326.-
•To <u>Okinawa</u> :	¥ 856	+ ¥2,310	= ¥3,166.-

Charges\* =

Carriage + Packing Cost(¥315 flat) + Payment Charge(¥315 flat)