

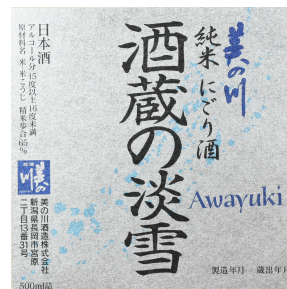


# Awa Yuki

## Nigori, Junmai (Niigata, Japan)

### Basic Information

**Brand:** Awa Yuki [ah-wah you-kee]  
**Type:** Nigori (un-filtered), Junmai.  
**Seimai Buai:** Rice milled to 65%  
**Alcohol:** 15-16% in volume  
**Size & UPS:** 500 ml, 12-pack UPS 844650040029



### Producer

**Producer:** Minogawa [mee-no-gawa] Shuzo    **Founded:** 1827  
**Owned by:** Matsumoto Family  
**Location:** 2-13-31 Miyahara, Nagaoka-shi, Niigata 940-0083 Japan  
**Website:** [www.niigatasake.com](http://www.niigatasake.com)  
**President:** Eiji Matsumoto – the 8<sup>th</sup> generation of the owner/founding family.  
**Toji (Master Brewer):** Masayuki Tanaka  
 Tanaka-san has been making sake for two decades.

### Ingredients & Technical data

**Rice:** Gohyaku-man-goku, Koshi Ibuki  
**Water:** Underground water currents from the Shinano River and the Higashiyama mountains are pumped up from the 90 meter deep on-site well. Soft water.  
**Yeast:** Kyokai #7  
 No sulfites, no preservatives.

**Nihonshu-do (Sake Meter Value):** +3    **Acidity:** 1.5    **Amino acids:** 1.5



### Other information

**Serving temp.:** Serve chilled. Shake the bottle before opening it.  
**Tasting note:** Well rounded, medium dry & creamy.  
 It tastes more refreshing with a few drops of fresh lemon juice.  
**Food pairing:** Spicy food, teriyaki, roasted chicken, etc.  
**Shelf life:** 12 months or more in a refrigerator.  
 6 months in a closed room at temperature of 55 deg F or lower.

Minogawa Shuzo has won gold awards at Japan National Sake Competition for four years in a row in 2009 – 2012.