

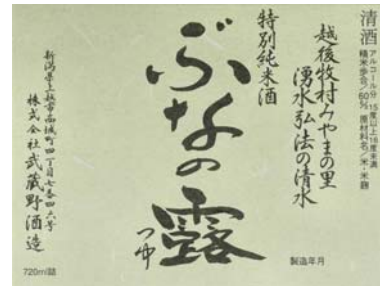


# Buna no Tsuyu “Dewdrops”

## Tokubetsu Junmai (Niigata, Japan)

### Basic Information

**Brand:** Buna no Tsuyu [bouna-no-tsuyu]  
**Nickname:** Dewdrops  
**Type of Sake:** Tokubetsu Junmai.  
**Seimai Buai:** Rice milled to 60 %  
**Alcohol:** 15-16% in volume  
**Bottle size:** 720 ml      **Case pack:** 12 bottles  
**UPC Code:** 844650045000



### Producer

**Producer:** Musashino [mu-sashi-no] Shuzo  
**Owned by:** Kobayashi Family  
**Location:** 4-7-46 Nishishiro-cho, Joetsu-shi, Niigata 943-0834 Japan  
**Founded:** 1916 (takeover)  
**Website:** [www.niigatasake.com](http://www.niigatasake.com)  
[www.musashino-shuzo.com](http://www.musashino-shuzo.com)

**Toji (Master Brewer):** Kenji Fujii    Fujii-san has been making sake for four decades at Musashino. He is a skillful sake rice grower as well.

### Ingredients & Technical data

**Rice:** Gohyaku-man-goku  
**Water:** Soft water from legendary spring called "Kobo-Shimizu" in Maki village.  
**Yeast:** Kyokai #9  
**SMV:** +5      **Acidity:** 1.5      **Amino acids:** 1.4

No sulfites, no preservatives.

### Other information

**Serving temp.:** Serve chilled, room temperature, or slightly warmed.  
**Tasting note:** Lychee and floral on the nose. Racy acidity. Melony fruit finish.  
**Food pairing:** White fish - lightly grilled, steamed or simmered.  
Vegetables - grilled, steamed or boiled. Steamboat dishes (Nabe).

The Gohyaku-man-goku rice for this sake is grown by five local farmers in mountainous Maki village. Musashino won the highest position in the Niigata Sake Competition in 2005.

