



Midori Kawa “Green River”

Daiginjo (Niigata, Japan)

Basic Information

Brand: Midori Kawa [meedory-kawa]
Nickname: Green River
Type of Sake: Daiginjo
Seimai Buai: Rice milled to 40 %
Alcohol: 17-18% by volume

Size & BPC: 720 ml/6-pack
UPC Code: 844650035001



Producer

Producer: Midorikawa Shuzo **Founded:** 1884
Owned by: Ohdaira Family
Location: 4015-1 Aoshima, Uonuma-shi, Niigata 9460043, JAPAN
Website: www.niigatasake.com

Toji (Master Brewer): Kozo Meguro – Meguro-san has been making sake for Midorikawa since 1985, and has been a master brewer since 1996.

Ingredients & technical data

Rice: Koshi Tanrei & Hokuriku #12
Water: Soft water from the 50-meter deep on-site well.
Yeast: Kyoukai No. 9
SMV: +5 **Acidity:** 1.5 **Amino acids:** 0.9

No sulfites, no preservatives.

Other information

Serving temp. : Chilled

Notes: This special Daiginjo sake is made with all the craftsmanship and efforts of this kura such as labor intensive koji-making and slow low-temp fermentation in a small vat. Several batches made from two sake rices, Koshi Tanrei and Hokuriku #12 are tasted and then blended after matured at low temperature for at least two years.

Very defined and precise. Top flight producer of clean, pristine, connoisseur sake. Midorikawa Shuzo won a gold medal at Japan National Sake Competition in 2008.

