

DAKU

Nigori, Junmai (Niigata, Japan)

Basic Information

Brand: DAKU [dah-koo]
Type: Nigori (cloudy sake), Junmai.
Seimai Buai: Rice milled to 70 %
Alcohol: 15-16% in volume
Bottle size, BPC & UPC Code:
1.8L, 6-pack, 844650045086
500 ml, 12-pack 844650045024



Producer

Producer: Musashino [mu-sashi-noh] Shuzo
Owned by: Kobayashi Family
Location: 4-7-46 Nishishiro-cho, Joetsu-shi, Niigata 943-0834 Japan
Founded: 1916
Website: www.niigatasake.com

Toji (Master Brewer): Kenji Fujii
Mr. Fujii has been making sake for four decades at Musashino.

Ingredients & Technical data

Rice: Gohyaku-man-goku, Koshi-Ibuki
Water: Soft water. **Yeast:** S-3
SMV: - 12 **Acidity:** 1.7 **Amino acids:** 1.3
No sulfites, no preservatives.

Other information

Serving suggestion: Serve chilled. *Shake the bottle before opening it.*
Tasting note: Tropical nose of fruits. Mild & creamy.
Food pairing: Spicy food, Teriyaki, Steamboats (Nabe, Jjigae, Hot pots)

Shelf life: 12 months or more in a refrigerator.
6 months in a closed room at temperature of 55 deg F or lower.
3 months in a store at 55 deg F.

Musashino won the highest position in the Niigata competition among the region's more than 80 producers in 2005.

