

KATA FUNE

Junmai Ginjo (Niigata, Japan)

Gold prize winner at the US Sake Appraisal (Joy of Sake) in 2014 and 2015. Glamorous fruity nose with velvety mouth-feel. Perfect balance of acidity and sweetness. This is a masterpiece of uma-kuchi (umami-rich) junmai ginjo sake made by Takeda Shuzoten, a boutique sake house in the south-western part of Niigata Prefecture.

Basic information

Brand : Katafune [Kah-tah-foo-né]
Nickname : “Lagoon Boat”
Type of sake: Junmai Ginjo
Seimai Buai: Rice polished to 55%.
Alcohol: 15.5% by volume
Size & UPC: 720ml/12 UPC: 844650065015



Producer

Producer: Takeda Shuzoten Ltd. **Founded:** 1866
Location: 171 Kami-kofunatsu-hama, Ohgata-ku, Joetsu-shi, Niigata, Japan
Website: www.niigatasake.com
President: Shigenori Takeda **Toji (Master Brewer):** Yoshio Kobayashi
Shigenori is the ninth generation of the owner/founding family.

Ingredients & Technical data

Rice: Yamada Nishiki (for koji making) & Koshi Ibuki (for main mash)
Water: On-site well water, soft water
Yeast: Kyokai #9
Sulfite-free, preservative-free.

Nihonshu-do (SMV): - 4 **Acidity:** 1.7 **Amino acids:** 1.4

Other information

Serving temp.: Room temperature

Tasting note: Glamorous and fruity aroma. Lots of umami. Full-bodied and velvety mouthfeel. Acidity and sweetness are well balanced.

Food Pairing: Grilled fatty fish, salmon meuniere, steak, etc

