



# Yukikage “Snow Shadow”

## Tokubetsu Junmai (Niigata, Japan)

### Basic Information

**Brand:** Yukikage [yewkee-ka-gey]  
**Nickname:** Snow Shadow  
**Type:** Tokubetsu Junmai  
**Rice Polishing:** 58%.  
**Alcohol:** 14-15% by volume

### Size & UPC code:

720ml, 12-pack, UPC 844650020007

300ml, 12-pack, UPC 844650020014



### Producer

**Producer:** Kinshihai [keen-shi-hai] Shuzo      **Founded:** 1825  
**Owned by:** Shigeno family  
**Location:** 836 Motodai, Gosen-shi, Niigata 959-1761, JAPAN  
**Website:** [www.niigatasake.com](http://www.niigatasake.com)  
[www.kinshihai.com](http://www.kinshihai.com)

**Toji (Sake Master):** Noboru Abe  
Noboru-san has been making sake at Kinshihai since 1959.

### Ingredients & technical data

**Rice:** Gohyaku-man-goku and koshi-ibuki  
**Water:** On-site well water, called Tengu's spring water.  
**Yeast:** S-3  
**SMV:** +4      **Acidity:** 1.3      **Amino acids:** 1.0



### Other information

**Serving temp. :** Slightly chilled, room temperature, or lukewarm.

**Tasting note:** Aroma shows apple marzipan.  
Soft, light bodied and long finish.

**Food pairing:** Grilled salmon, Roasted yellowtail, Seafood pot sticker (gyoza).

Thanks to fermentation with the s-3 yeast and lower alcohol content, this sake has a light, soft, smooth taste and light fruity aroma. Kinshihai Shuzo has won gold medals at the national sake competition in 2007, 2006, 2005, 2003, 2001, etc. Yukikage “Snow Shadow” won the gold award at US National Sake Appraisal “Joy of Sake” in 2006.