



DAKU

Nigori, Junmai (Niigata, Japan)

Basic Information

Brand: DAKU [dah-koo]
Type: Nigori (un-filtered), Junmai.
Rice polishing: 70 %
Alcohol: 15-16% in volume
Bottle size: 500 ml **Case pack:** 12 bottles
UPC Code: 844650045024



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
www.musashino-shuzo.com

Toji (Sake Master): 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, Koshi-Ibuki
Water: Soft water. **Yeast:** S-3
SMV: - 12 **Acidity:** 1.7 **Amino acids:** 1.3

Other information

Serving temp.: 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.
1 month in a store with no temperature control.

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

