

# Kisoji Junmai Genshu Hiyaoroshi

'What's HIYAOROASHI?

'Hiyaoroshi' is a term that refers to a process in which shiboritate sake from winter is pasteurized once in early spring, stored, and aged over the summer. Finally, bottled and shipped in autumn without being pasteurized a second time. Hiyaoroshi sake dates back to the Edo period and its name portrays how it was made.



## Yukawa Brewery

The beginning of this brewery dates way back to 1650, making it the second oldest brewery in Nagano prefecture. Located in Kiso village at an elevation of 3,068 feet, the brewery was a popular stop for travelers trekking through the mountain pass that connected Kyoto and Edo. Who wouldn't enjoy some delicious sake after such a journey? These days, the brewers have developed processes for creating sake in the extreme cold that blankets the region in winter, which can reach -1 degrees Fahrenheit. Their sake is made with water from the Kiso River and the tremendous heart of the brewers

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A seasonal release due to it being "hiyaoroshi," or brewed with matured rice from last fall. In keeping with the theme of patience, the brewers also use the yamahai brewing method to collect every last drop of goodness. The rich aroma is full of muscat and apple. The flavor that follows speaks of both sweet and sour raspberries amongst multiple layers of umami, and leaves a silky mouthfeel.

- CLASS: JUNMAI
- BREWERY: Yukawa (1650)
- REGION: Chubu
- Prefecture: Nagano
- ABV: 15%
- SMV: -1.9
- Acid Degree: 1.7
- Amino Acidity: 1.6
- Polishing Rate: 70/70%
- Rice Kakemai: Hitogokochi (Nagano)
- Rice Shubo/Koji: Hitogokochi(Nagano)
- Yeast: No. 901
- Best Served: Chilled, or warm
- SKU: 05046 12/720ML



## PAIRING

Grilled mushrooms with salt  
Grilled fish, Grilled miso  
marinade fish  
Roast chicken  
Roast pork  
Chinese stir-fried dishes  
Any umami-rich dishes



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