



# Chiyomusubi Junmai Ginjo Goriki 50



## Squid

Seafood Aglio Olio Spaghetti

Refreshing sake to go with a spicy seafood aglio olio, enhancing the many layers of flavours.

### Chiyomusubi Junmai Ginjo Goriki 50 [CHIYOMUSUBI SAKE BREWERY CO., LTD.]

- Sake type ..... Junmai Ginjo
- Rice-polishing ratio ..... 50%
- Alcohol percentage ..... 16.0%
- Production area ..... Tottori
- Awards, etc. .... IWC Sake 2019 Bronze, 2016 Los Angeles International Wine Competition Gold  
IWC Sake 2013 Bronze, 1st Place Platinum Award at a Sake Competition in Italy  
Australian Sake Awards 2022 Gold

#### Product story

This sake is made with Goriki rice, a famous local variety from Tottori that was once forgotten and lost. This unique rice variant brings a specific umami and acidity to the sake and has been popular with many sake lovers over the years. It is best served chilled and paired with foods such as marinated octopus, tofu, yakitori and daikon stews. The flagship product "Junmai Ginjo Goriki rice 50" has a lingering taste that is characterized by the umami and acidity of the rice.

#### About the Sake brewery

Established in 1865, Chiyomusubi refers to a "firm bond", or a bond between people that will never change. The management philosophy is to create happiness for all involved in "Chiyomusubi". Blessed with an abundance of nature in the Sanin region, the brewery seeks to bring joy and good health to all through the use of local natural ingredients.



If you are interested in this sake and would like to find out more, please visit the sake distributor's website for more information



# Why Seafood loves Sake?

## What is Sake?

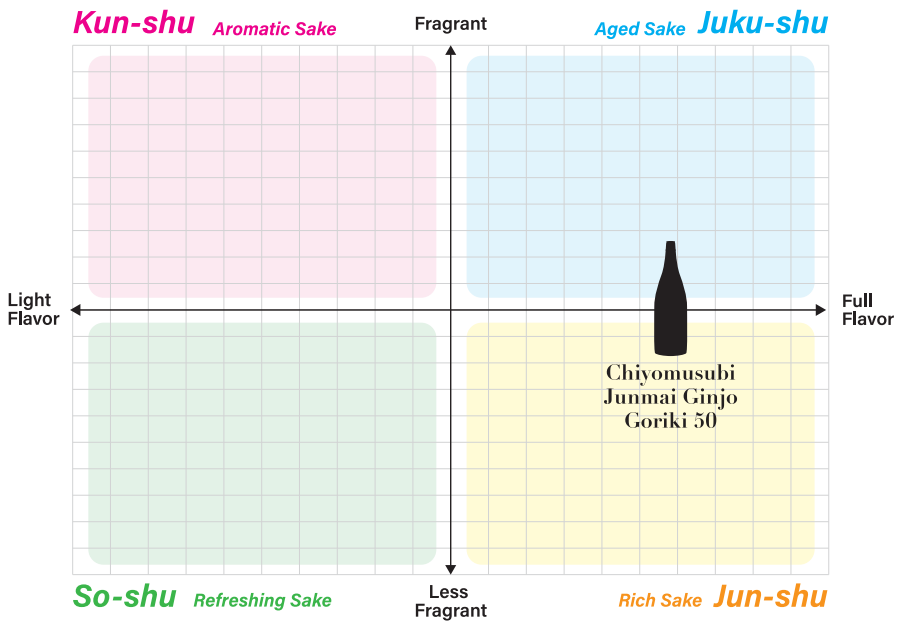
Sake is a Japanese brew made from rice, koji (rice malt) and water. The alcohol content is generally 15-16%, and there are many types available depending on the flavour, richness and manufacturing method.

## Why sake and seafood?

Sake and seafood contain components that complement and enhance one another, making them the perfect pairing for the palate. Seafood contains inosinic acid and sake contains glutamic acid, both of which are responsible for umami flavours. Sake helps draw out these umami flavours from seafood, due to the large amino acids (from rice protein) present in Sake. This "synchronization", or the combining of similar aroma and tastes is evident in pairing Sake with foods from different types of cuisines, resulting in the creation of new depths of flavours when the different umami components come together. Additionally, Sake has the "supplemental effect" of masking the unpleasant odour of seafoods, which is commonly present when the freshness of fish deteriorates. The fragrance component contained in Sake counteracts with trimethylamine, found in deteriorating seafoods, helping to mask the odour.

## 4 types of Sake

Sake basically comes in four types, a fragrant and citrus tasting aromatic type, a smooth and refreshing type, a bold, rich and strong type, and lastly an aged type characterized by its nuttiness and lingering umami. Recently, sparkling Sake has been gaining popularity too! Refer to the chart below for more information!



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## About JFOODO "SEAFOOD LOVES SAKE" campaign

The Japan Food Product Overseas Promoton Center (JFOODO) is currently working with 21 restaurants on this promotional campaign, pairing Sakes with various cuisines, with the aim to showcase the versatility of Sake. For more details, please scan the following QR code.

