



Matsunotsukasa Junmai Daiginjo AZOLLA50



Abalone

Jeju Wild Abalone |
fermented sakura ebi sauce, somen

This refined and balance sake is both lush and clean. It pairs well with the clean sweetness of Jeju Abalone which is steamed in sake and mirin. Further finishing it with somen tossed in Fermented Sakura ebi which is filled with umami.

Matsunotsukasa Junmai Daiginjo AZOLLA50 [Matsuse Sake Brewery Co., Ltd]

- Sake type Junmai Daiginjo
- Rice-polishing ratio 50%
- Alcohol percentage 16.0%
- Production area Shiga
- Awards, etc. IWC Sake 2019 Commendation Award

Product story

AZOLLA exemplifies Matsunotsukasa's approach to paying homage to the sake rice used. Born from gratitude towards the surroundings in the rural village of Ryuou in Shiga Prefecture, this organic junmai ginjo uses only Yamadanishiki rice grown by contract farmers in healthy fields (with no agricultural chemicals or synthetic fertiliser used). This sake releases a burst of aroma in the mouth. Its balanced and delicate flavours showcase their utmost dedication to quality rice farming. The makers of this sake hope that people all around the world can appreciate the flavours produced from the land of Ryuou and the perfected brewing traditions handed down for generations.

About the Sake brewery

The brewery is located in Shiga Prefecture on the eastern side of Lake Biwa. Established in 1860, the brewery has been run by the same family for six full generations. For Matsuse's expert level of sake brewing, the process begins with the selection of local ingredients like sake rice and water drawn 120 meters below the ground. Rice is seen as a blessing of Ryuou-Cho and the entire process from cultivation to processing, including the adjusting of milling data, is all done meticulously in house.



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?

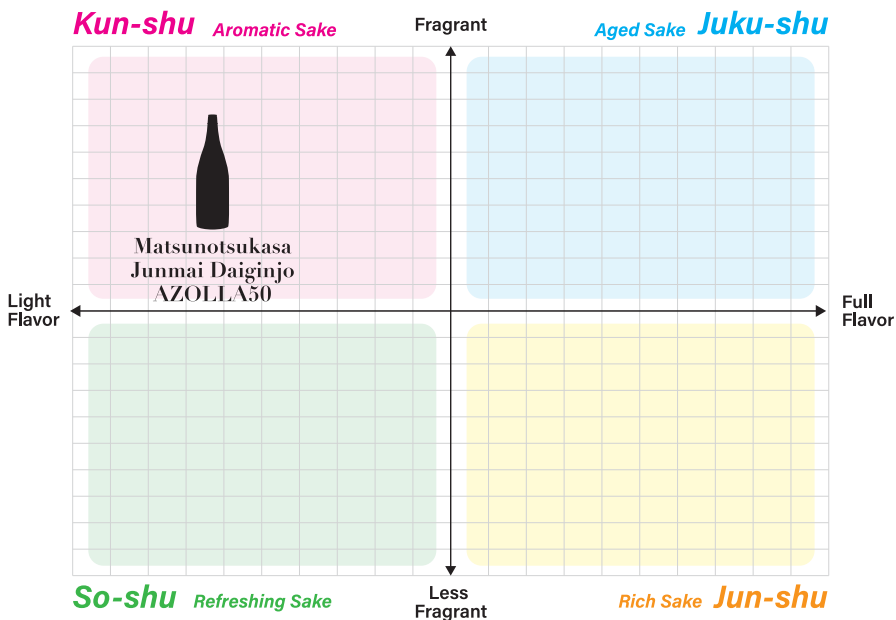
Sake is a Japanese brew made from rice, koji (rice malt) and water. The alcohol content is generally 15-16%, and there are many types available depending on the flavour, richness and manufacturing method.

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.

