

# Yucho Shuzo

NARA

Yucho Shuzo has produced sake for over 300 years in Nara, an area long considered to be the birthplace of sake in Japan. In the past decade, Yucho helped revive the ancient brewing methods made famous 500 years ago at the local Shoryaku Temple. Gose village, where Yucho is located, is surrounded by tall mountains, tall waterfalls and mighty rivers: all of which contribute to the bright, clean quality of their sake.

The brewery is proud to use locally grown rice & fresh water from their deep wells in making this elegant & fruity sake. “Kaze no Mori” is one of the most sought after sakes in Japan, with a real cult following devoted to its fresh, floral & fruity flavors. Bright & elegant, this is a sake that drinks like wine.

Since this sake was bottled straight after pressing & is unfiltered (“muroka”) sedimentation & unfiltered particles are normal. Natural carbon dioxide effervescence may also be present: take care as the contents may pop like champagne! “Wind of the woods” will continue to develop umami & mellow flavours even after the bubbles are gone. Serve chilled & keep refrigerated!



the floating world  
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BRAND

Kaze no Mori

TYPE

Junmai Muroka Nama Genshu

English Name: **“Wind of the Woods”**

Rice type: Akitsuho

Rice polishing: 60%

Alcohol: 17%

SMV: +2.5

Acidity: 1.8

Serve: Chilled

Nama (unpasteurized) & muroka (unfiltered) means this sake is alive & as fresh as can be! Natural sediment and effervescence are present (be careful when opening!) Floral & herbal notes on the nose, bright fruit on the palate, with a smooth, dry finish. Well-balanced & elegant sake that is perfect for sipping pre-meal but can also really stand up to bold flavors in food.

