

YUKISHIMIZU

雪
清
水

純米吟釀

HISTORY

In Japan, "Sake", which is known as the Japanese spirit, is part of Japanese history. Legend has it, that the first and best sake was prepared by an entire village chewing on rice, chestnuts, millet, acorns and spitting the mixture into a barrel.

As a result, enzymes in the saliva converted the rice starch into sugar, then this sweet mixture was combined with freshly cooked grain and put into natural fermentation. Reserved only for priestesses.



WHAT IS SAKE?

Sake is a Japanese alcoholic beverage made from fermented rice. It consists of four basic ingredients: rice, water, koji-kin (mushroom) and yeast. In Japanese, the word for what we refer to as Sake is nihonshu. Nihonshu translates as "Japanese alcohol". In English, "Sake" refers to the alcoholic fermented rice beverage from Japan.



TYPES OF SAKE

Sake can be classified by several factors, including the type of rice used, where it was produced, the degree to which the rice has been polished, brewing processes, how it was filtered, and more.

A

JUNMAI

B

HONJOZO

C 純米吟醸
雪清

★ GINJO AND
JUNMAI GINJO

D

DAIGINJO AND
JUNMAI DAIGINJO

E

FUTSUSHU

F

NAMA-ZAKE

G

JIZAKE

HOW TO DRINK SAKE?



TEMPERATURE

The general rule is that higher quality, flavored Sake (Ginjo, Dai-ginjo, Nigori) should be served cold, while Sake with low rice polish and no fruity notes (Junmai, Honjozo) should be warmed.

Cooler temperatures allow the full flavor profile of the Sake to emerge. A Sake with a harsher flavor profile benefits from heat because the less favorable notes are less easily distinguished.

The ideal temperature at which to heat is between 45° to 50°. However, the temperature of Sake is generally a matter of personal preference.

However, the most important considerations are the particular Sake in question and your own preferences.

Our philosophy is: Do what tastes best to you.

GENERAL GUIDELINES TO HELP YOU IN KNOWING WHETHER TO COOL OR WARM SAKE

- Avoid extremes
- If warming, don't heat the sake directly.



WHAT KIND OF RECEPTACLE TO USE?

Sake is served in a small ceramic vessel with a narrow neck called a "tokkuri". To heat it, the ideal method is the bain-marie: once the water boils, the tokkuri filled with Sake is immersed for about 5 minutes. The taste of Sake alters once its temperature changes.

The containers to drink Sake are:

- **O-choko:** the most common way to drink Sake, it is a small ceramic or glass cup.
- **Masu:** square wooden box that was originally designed as a measuring tool for rice. It is generally used on ceremonial occasions; it is quite popular and many restaurants serve Sake in masu.
- **Sakazuki:** small flat bowl with a wide mouth made of porcelain, clay or lacquered wood. It is an ancient way to enjoy sake and has been used in Shinto rituals and ceremonies.

HOW TO PRESERVE SAKE?

Sake should be stored refrigerated or in a cool place without contact with sunlight as it can modify its properties. Once the bottle is opened it is recommended to drink it completely, the Sake does not spoil but as time goes by the aroma and flavor notes change. If it is not finished, it should be capped tightly and stored in the refrigerator. Sake can withstand up to 1 or 2 weeks refrigerated without noticeably changing its flavor. If after this time the flavor is no longer of your preference or its color changes, it can be used for cooking and seasoning food.



KEY DEFINITIONS

Before we start here are some key concepts and terms that will help us wrap your head around this delicious drink.

POLISHING

One of the first steps in Sake making is the polishing of the rice. Prior to the actual Sake-making process, the rice kernel has to be “polished” (or milled) to remove the outer layer of each grain, exposing its starchy core.

JUNMAI

It is the Japanese word meaning “pure rice.” This is an important term in the world of Sake, as it separates pure rice sake from non-pure rice sake. Junmai is brewed using only rice, water, yeast, and koji (there are no other additives, such as sugar or alcohol).



OUR STORY

The Kiyokawa people say that the river is sacred, as the guardian ancestors have cared for it for thousands of years. That is why tradition says that its water has the ability to heal.

At the Kiyokawa distillery we wanted to share this tradition with the world, creating this sake that not only contains pure water from the Kiyokawa river, but is created from rice grains watered with these sacred waters with the intention of imbuing them with healing and special properties.

All worked by our experienced "Toji" (Sake Master) who uses traditional methods that come from generation to generation.

In the Kiyokawa distillery we have been making the best quality Sake for more than 100 years, this we attribute to the grains of rice from our lands, that are sown before the cold snowfalls of winter in order to be harvested in spring, which produces unique and special flavours.

OUR VALUES



QUALITY

From the water, the process, and down to the last grain of rice, we are committed to ensuring that our consumers always have the best quality in each of our Yukishimizu bottles.



TRADITION

We honor and share the ancestral traditions of our land to always be faithful to who we are and what we do. With the firm intention of having the essence of our traditions in each drink of Yukishimizu.



SHARE

We share what we have learned, what is special and what is traditional with all of you. Yukishimizu is a drink with flavor and tradition made to share the best of Japan with you.

SELECTED INGREDIENTS

CRYSTAL CLEAR WATER

Crystal clear and pure water
from the kiyokawa river



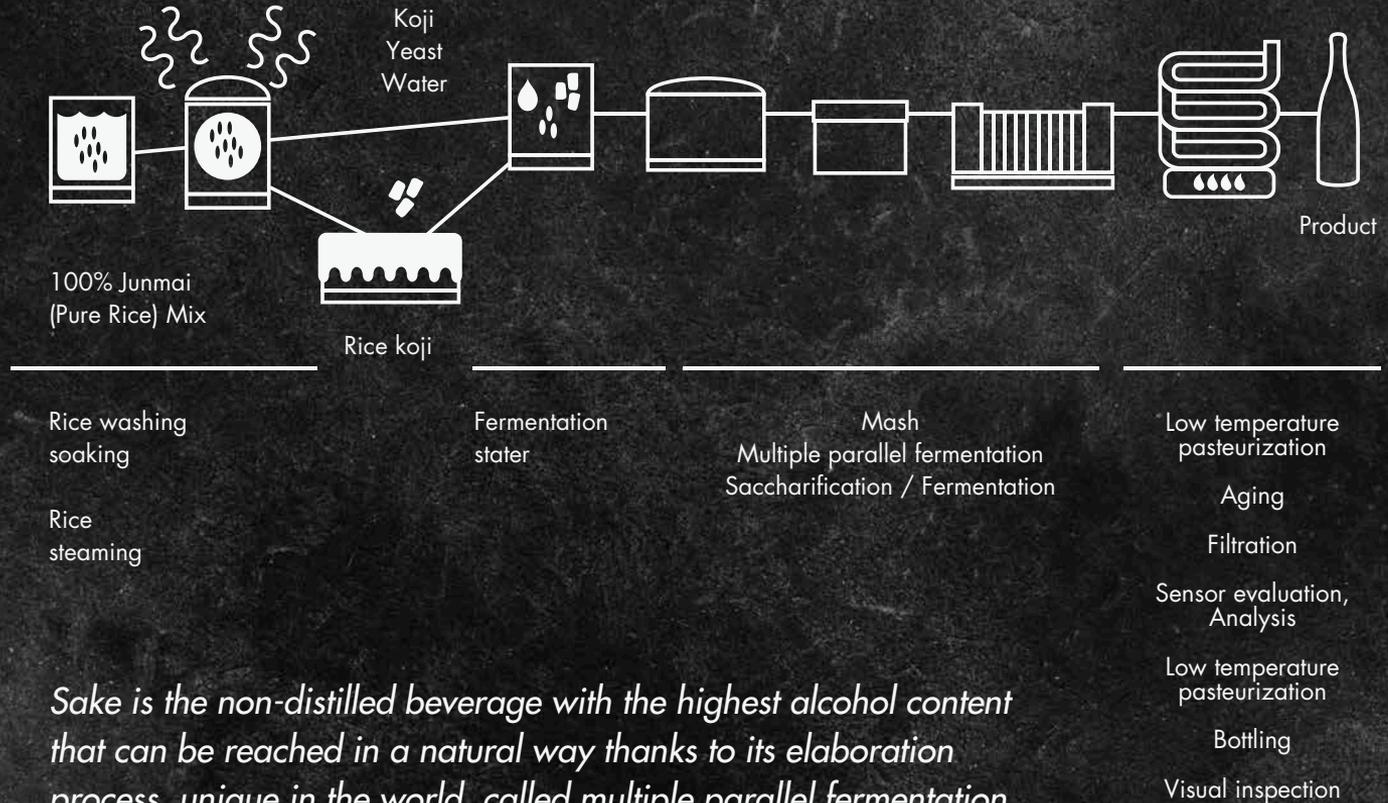
PURE RICE

59% is what rice
reminds after the
polishing.

YEAST & KOJI

Ingredients from the fields of
Japan are carefully selected
to find the perfect balance.

PROCESS



Sake is the non-distilled beverage with the highest alcohol content that can be reached in a natural way thanks to its elaboration process, unique in the world, called multiple parallel fermentation.



HOME & PRODUCT

Yukishimizu that is made following an artisanal process and using 100% Junmai (Pure Rice) Mix from Kiyokawa farm. This mix is later steamed and fermented with a multiple parallel fermentation technique and then is left to age. The result of this process is a Sake with a great balance and a fragrance reminiscent of peach. It is excellent pairing for wide range of dishes.



TASTING NOTES

A fragrance reminiscent of peach. The balance of acid brings together mild and light sweetness, making it a crisp and elegant taste. With underlying pungency of dry impression and vivid sharpness. Gorgeous aroma and refreshing taste. Excellent pairing for wide range of dishes.

JYUNMAI-GINJO

- Alc. 14%
- Polish 70%
- Rice: Nagano, Iiyama "Hitodokochi Rice" 100%.



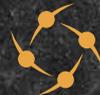
FOOD PAIRING

It is compatible with any food thanks to its “umami” taste that enhances the flavors and its low acidity that makes it compatible with any food. Due that sake can also be drunk hot, we can achieve excellent pairings by playing not only with the acidity, sweetness and flavors of Yukishimizu, but also with temperatures. At 40 degrees increases the sweetness, lactic acid and umami flavor of sake. On the other hand, cold enhances the citric acid and lowers the sweetness.

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FRATERNITY
SPIRITS