

# KITAMURA SYUZO CO., LTD.

## ABOUT OUR BREWERY

Our brewery was founded about 230 years ago in Yoshino-gun, Nara Prefecture, located 20 km south of Okami Shrine, a shrine dedicated to the God of Sake brewing. Yoshino has long been famous for its scenery of more than 1,000 wild cherry trees. The beautiful view is even featured in the “Yoshino Tenjin”, the Japanese traditional art performance “Noh”. Our brands are named after major characters in the Noh and folklore.

The brand “Syoujyou” is named after the imaginary animal “Syoujyou”, whose Sake pot never runs out of Sake, and is a symbol of eternal good fortune and prosperity to the family, which comes from the eternal supply of Sake in the pot.

### 1. SYOUJYOU JUNMAI DAIGINJO UNFILTERED “ZENKI” EX



This Junmai Daiginjo using Yamada Nishiki grown in Hyogo Prefecture is milled to 50%. Fermented in a length of time at low temperature, and is not filtered, Pasteurized in the bottle. Enjoy the fresh and mellow taste of Yamadanishiki, with the fruity aroma.

Tasting notes : Mellow rice aroma , Umami of rice stands out, rich and mellow Umami.

Bottle size : 720ml

RMR (Rice Milling Rate)	ALC%	SMV (Sake Meter Value)
50%	15%	+3

### 2. SYOUJYOU JUNMAI DAIGINJO UNFILTERED “GOKI” EX



This Junmai Daiginjo is using a Sake variety rice, “Fukui-Gohyakumangoku” and is milled to 50%. Brewed manually, at low temperature, and is bottled without filtration. Pasteurization is done in the bottle just prior to shipment. Enjoy the fresh Umami and light fragrance.

Tasting notes : Clean and slight aroma of rice, crisp flavor of Gohyakumangoku rice.

Bottle size : 720ml

RMR	ALC%	SMV
50%	15%	+10

### 3. SYOUJYOU JUNMAI GINJO UNFILTERED “ZENDOUKI” EX



This Junmai Ginjo using a Sake variety rice “Fukui-Gohyakumangoku”, is carefully milled to 60% and brewed for a lengthy time in the clear air of Yoshino. Fermented at low temperature, bottled unfiltered, and pasteurized. Light body and crispy.

Tasting notes : Clean and slight aroma of rice, crisp flavor of rice Gohyakumangoku.

Bottle size : 720ml

RMR	ALC%	SMV
60%	15%	+6

### 4. SYOUJYOU JUNMAI GINJO CHIKUYO



This Junmai Ginjo has a refreshing aroma, and can enjoy the sweetness and Umami of rice. The mouthfeel is plump on the palate, and the aftertaste has smooth and mellow flavor of rice.

Tasting notes : subtle and refreshing aroma, mellow Umami of rice.

Bottle size : 720ml

RMR	ALC%	SMV
60%	14%	+5

### 5. TOKUBETSU JUNMAI SYOUJYOU



This Tokubetsu Junmai using strictly selected “Fukui-Gohyakumangoku” Sake variety rice is carefully milled to 50% in a length of time. Fermented for about 30 days at low temperature. After fermentation, the Sake is pressed, decanted, bottled, stored and matured at low temperature. Then pasteurized in the bottled just before shipment. Enjoy the light sharpness, refreshing and crisp flavor of “Gohyakumangoku”

Tasting notes : Slight and clean rice aroma, a light crispy rice flavor.

Bottle size : 720ml (In gift boxes)

RMR	ALC%	SMV
50%	15%	+10

## 6. SYOUJYOU JUNMAI DRY CHIKUYO



A dry Junmai, having light and clean rice aroma, yet mellow taste that allows you to fully enjoy the flavor of the rice. You can enjoy the strong character of this product when going down.

Tasting notes : Slight and clean rice aroma, dry taste but full of rich rice Umami.

Bottle size : 720ml

RMR	ALC%	SMV
70%	16%	+8

## 7. SYOUJYOU JUNMAI CHIKUYO



This Junmai has a mild and subtle aroma, and the smooth flavor of rice refreshingly moistens the mouth when going down.

Tasting notes : Subtle but mild aroma, smooth feel of rice Umami

Bottle size : 720ml

RMR	ALC%	SMV
70%	14%	+3

[Back to Page](#)

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