

# NISHI-IIDA SYUZOUTEN. CO., LTD.

## ABOUT OUR BREWERY

Our Brewery, since established, have dedicated in brewing Sake that draws out the character of the Sake variety rice. We aim to make our Sake with mild aroma, crispy palate, and a good pairing with meals.

Our brew master was fascinated in the endless combinations that flower yeast and Sake rice can make. In order to further study this area, he entered the Department of Fermentation Science at the Tokyo University of Agriculture. After graduation, he had trained at a Sake brewery that is one of the best users of flower yeast in Japan.

Our main brand “Sekizen” means “To keep doing good deeds”. We use flower yeast for most of the “Sekizen” products, and the characteristic of these products are, a never boring, neutral taste that naturally penetrates.

### 1. “SEKIZEN” JUNMAI GINJO “STRAWBERRIES”



This Junmai Ginjo uses strawberry flower yeast for fermentation. The Sake has a “Berry” like aroma and taste.

Tasting notes : A gentle nose of fresh strawberries, with richness deriving from “Yamadanishiki” Sake variety rice, fruity with good acid, and a soft after taste.

Bottle size : 720ml

RMR (Rice Milling Rate)	ALC%	SMV (Sake Meter Value)
50%	16%	-2.0

### 2. “SEKIZEN” JUNMAI GINJO “VINE ROSES”



Sake that is made using the flower yeast of vine roses, results with a fruity bouquet and robust taste.

This Junmai Ginjo has a good balance of acid and Umami by using the combination of vine rose yeast and “Hitogokochi” rice, a Sake variety rice of Nagano.

Tasting notes : Gorgeous and powerful flavor.

Bottle size : 720ml

RMR	ALC%	SMV
49%	15%	-3.0

### 3. "SEKIZEN" JUNMAI DAIGINJO "APPLES"



This Junmai Daiginjo was brewed using the brew master's favorite flower yeast, apples. This is the flagship product among the "Sekizen" series, brewed with popular Sake variety rice "Aiyama", milled to 40%.

Has a refreshing and light acid similar to that of apples, with clean Umami taste. Enjoy a bottle filled with thoughts of the brew master.

Tasting notes : Fresh with somewhat apple taste.

Bottle size : 720ml

RMR	ALC%	SMV
40%	16%	-2.0

### 4. "SEKIZEN" JUNMAI GINJO "BEGONIAS"



An extra dry Junmai Ginjo made by using Begonia flower yeast, and "Miyamanishiki" Sake variety rice grown in our company rice paddy. The Begonia flower yeast draws out the sharpness of this very dry Sake. This Sake is also good as hot Sake.

Tasting notes : Hint of bergamot bouquet, sharp dry taste by the flower yeast of Begonias.

Bottle size : 720ml

RMR	ALC%	SMV
55%	16%	+18.0

### 5. "SEKIZEN" JUNMAI "SUNFLOWERS"



A Junmai that has a good balance of acidity that comes from the flower yeast of sunflowers. Not one of those Sakes with powerful aromas and strong characters, but a modest and never boring Sake with refreshing aroma and the round Umami of rice.

It is a dry Sake with well-balanced acidity. Perfect pairing with a wide range of dishes, such as Japanese, Western, and even Chinese.

Tasting notes : Balanced acidity, a crisp finish

Bottle size : 720ml

RMR	ALC%	SMV
59%	15%	+5.0

## 6. "SEKIZEN" JUNMAI "WINE YEAST WITH DUTCHMAN PIPE CACTUS YEAST"



A well balanced Junmai with light acid derived from wine yeast and a little heavier acid from Dutchman pipe cactus, or so called "A Queen of the Night" flower yeast.

A crisp finish reminiscent of Chardonnay. Recommended to serve chilled in a wine glass.

Tasting notes : Light acid, and crispy finish.

Bottle size : 720ml

RMR	ALC%	SMV
80%	15%	+2.0

## 7. "SEKIZEN" JUNMAI "RIPE BANANA"



One of our products that does not use flower yeast, but a special yeast cultured from rice Koji providing the fragrance and flavor of ripe bananas. Also has an accent of bitterness.

It is like an adult version of banana juice.

Good to serve chilled "On the rocks". The sweetness shall stand out more. Recommended to people who like sweet Sake, liqueur or dessert wine.

Tasting notes : Subtle sweet aroma reminding banana, and then strong sweetness and Umami on the first sip, with perfuming banana aroma.

Bottle size : 720ml

RMR	ALC%	SMV
59%	14%	-6.0

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