



# SHIOKAWA

## COWBOY YAMAHAI

**ABOUT THE SAKE:** This undiluted brew is fit for a cowboy – made in the ancient Yamahai style, loaded with umami, and pairs beautifully with meat.

**TASTING NOTES & FOOD PAIRING:** Aromas of vanilla, cocoa and hickory smoke with a smooth finish.

Pairs perfectly with hearty meat dishes. Try with stir fried beef, chicken mole or beef stew.

**SHIOKAWA:** Traditional but not bound by tradition, Shiohawa-san's curiosity and scientific approach to brewing results in constant experimentation to make better sake year after year.

- This brewery is truly a family business, with only three employees: Shiohawa-san, his wife, and his cousin.
- Although Shiohawa-san first attempted making yamahai 14 years ago as an experiment, the demand for his yamahais have increased to the point where yamahai is now the majority of his total sake production.

**QUALITY GRADE** yamahai  
junmai ginjo genshu

**SEIMAIBUAI** 60%

**RICE** Niigata Shuzo Kotekimai

**NIHONSHU-DO** +3.5

**ALCOHOL** 16.9%

**ACIDITY** 2.0

**SIZE** 720

**PRICE** \$36

**UPC** 835603005936

