



# YUHO

## ETERNAL EMBERS

**ABOUT THE SAKE:** Rich texture and bold umami flavors are expressed by Toji Miho-san's experimental brewing methods including 1 year of bottle aging. Eternal Embers is named for a local "river-crossing" festival wherein an ancient Japanese prince is reunited with his beloved princess. Torches are used to light the way to their joyous once-yearly reunion.

**TASTING NOTES & FOOD PAIRING:** Bread pudding aromatics of raisin, nut and fig. A major trademark of this Yuho sake is that there is lots of umami without being cloying. A great sake to try warmed as well as slightly chilled.

Pairs well with a variety of dishes from patê to pecan pie. Also try with miso-glazed seafood, pesto pasta, or cilantro dishes.

**MIOYA:** Unapologetically unconventional, Yuho experiments with brewing components and techniques to produce sake that have a wild, gamey characteristic with pronounced acidity and remarkable texture.

- President Miho Fujita, a single career woman from Tokyo with no prior knowledge of sake, and Toji Yokomichi-san, who left his corporate job to pursue sake, do not follow traditional brewing methods—they brew the sake they enjoy drinking.
- Yuho means “happy rice” and also refers to the city’s supposed numerous UFO sightings.
- Miho-san believes her sake can stay open for longer than most – she personally likes to drink them after being open for 1-2 months.

**QUALITY GRADE** Junmai

**SEIMAIBUAI** 55%

**RICE** Notohikari

**NIHONSHU-DO** +6

**ALCOHOL** 16.0%

**ACIDITY** 1.7

**SIZE** 6/720ml  
6/1.8L

**PRICE** \$30 / \$60

**UPC** 835603005738  
835603007060



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