



QUALITY GRADE Junmai

SIZE 720ml

UPC 835603007367

Seimaibuai 90%

Rice Variety of changing local
Niigata rice

SHIOKAWA

NOPA

ABOUT THE SAKE: Inspired by Shiohawa-san's experience making sake all over the world, in six countries from Northern California to Indonesia. This sake represents his desire to be closer to nature and have a true expression of climate and terroir. Addressing the uncertainty of climate change, Nopa is an experiment in testing our preconceived notions of what conditions are essential for fermentation, and discovering a new style of sake as a result. It is fermented with wild yeast, without temperature control and across 3 seasons. The rice is always from Niigata, but changes each batch and is only milled to 90% to avoid waste.

TASTING NOTES & FOOD PAIRING: Mouthwatering notes of lemon custard, papaya & kumquat with hints of black pepper and smoke. Yogurt, nuts and fruit on the mid palate. Clean, pronounced acidity.

Try paired with chicken mole negro, iberico ham or a blue cheeseburger.

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.