



QUALITY GRADE Junmai

SEIMAIBUAI 55%

RICE Notohikari

NIHONSHU-DO +6

ALCOHOL 16.0%

ACIDITY 1.7

SIZE 12/300ml
6/720ml

PRICE \$15 / \$30

UPC 835603005646
835603005738

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 rasin, 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.



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