

Ichinokura Sake+ (Sake Plus)

Appearance	clear, lemon yellow
Nose	citrus (lemon, orange), strawberries, watermelon, white clover, freesia, honey
Palate	sweet and complexity rich flavor, long finish
Ingredients good for a cocktail	herbs (mint, perilla), spices (cinnamon, shichimi-togarashi, black pepper), citrus (lemon, orange), strawberries, watermelon, yogurt, coconut milk, tea, coffee
Food compatibility	<ul style="list-style-type: none"> ● Dish using herbs (Example : Thai Style Salad) The citrusy and flowery aroma of Sake+ goes well with herbs (such as coriander, shiso). The harmony of refreshing aromas can be enjoyed. ● Dish using spices (Example : Tandoori Chicken) The aroma of spices (cinnamon, black pepper, etc.) combined with the sweet, rich flavor of Sake+ creates a complex and rich flavor. ● Dish using liver (Example : Chicken Liver Mousse) Liver and Sake+ complement each other's flavor. And Sake+ is rounded by the oil content of the liver dish. ● Grilled chicken (Yakitori with sweet sauce, tare) Sake+ matches well with sweet and savory meats, such as grilled chicken, yakitori. Sprinkle with shichimi (Japanese spice containing chili, citrus peel and so on), they create a nice harmony because of their similarity of aroma. And the spiciness of shichimi sharpens the taste of Sake+. ● Cheese Sake+ is able to bring out the umami of cheese. We recommend aged cheese, such as <i>comte</i>. Sake+ also goes well with blue cheese. The bitterness of blue cheese and sweetness of Sake+ give it a deep flavor. ● Pastry The sweet and buttery pastry is given a richer taste with the addition of the slight bitterness of Sake+. And the acidity of Sake+ refreshes the aftertaste.
Sample effective sales promotion	<p>You can enjoy Sake+ straight, on the rocks, with soda, and with anything else you like.</p> <p>It's often said that Japanese sake is drunk during meals. However, this is not always the case, especially for Sake+. Because of high flexibility in how to drink, you can enjoy this sake in various settings, including during your meal, in any dish from aperitif to dessert.</p>
Production method	<p>By reducing the amount of water and increasing the amount of rice koji, a rich flavor and long aftertaste are created. To emphasize the acidity, add sake with high acidity to the moromi mash in the early stages of fermentation.</p> <p>The process of adding alcohol during fermentation and leaving the sugars behind is similar to fortified wine. But the timing of adding alcohol is different (Refer to Fig.).</p>

Fig.

