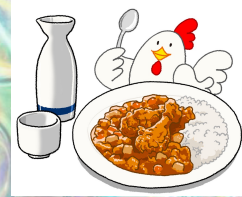




# VINEXPO INDIA

9-11 DEC. 2021



Hall 11, Booth 11394  
Pragati Maidan, New Delhi









## ABOUT SAKE CLUB INDIA

Sake Club India (SCI) was established in March 2020, as an **Indo-Japanese community** with global participation and an aim to promote the cause of Sake in India. Within a short time, SCI has emerged as a single accredited entity to deliver **Training, Trade Consultancy** and **Tourism Services** related to Sake in the Asian sub region.

SCI was founded by two accomplished beverage professionals **Ravi K Joshi (India)** and **Mika Eoka (Japan)** - either of them based in New Delhi and Tokyo respectively. With a thriving eco system in both the countries, SCI is placed uniquely to deliver its diverse charter of functions.

For more details, visit [www.sakeclubindia.com](http://www.sakeclubindia.com)

### CONTACT

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# Choicest Japanese Sakes at Vinexpo India



VISIT US AT  
Booth 11394

Pragati Maidan, New Delhi

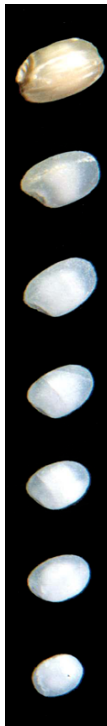
**VINEXPO INDIA**  
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# Non Ginjo and Ginjo Sakes

## Non Ginjo aromas:

Cereal, Chestnuts, Spices, Banana bread



Milling Ratio	Rice, Koji	Rice, Koji and Alcohol
100		
90	Junmai	Futsushu
80		Honjozo
70		
60	Tokubetsu Junmai Junmai Ginjo	Tokubetsu Honjozo Ginjo
50	Junmai Daiginjo	Daiginjo
35		

## Ginjo aromas:

Melon, Banana, Apple, Green, Citrus, Strawberry

The Ginjo method of brewing implies certain meticulous and scrutinized techniques that go into the production of graded Sake.

Brewed with highly polished rice to 60% or below, these Sakes are produced at lower temperature for longer periods than Non Ginjo Sakes. This makes them aromatically fruity and floral, of a lighter body, and a smoother texture with low acidity. Typically, modern aromatic yeasts are used for production of these Sakes.



## **KUNIMARE SHUZO Inc.**

1-17 Inaba-cho, Mashike, Hokkaido, Japan

<http://www.kunimare-world.jp/>

“Kunimare” was born in the town of “Mashike” , which flourished as a location for separating and grading herring, which became a prominent industry at the end of the Edo period. The brewery started out by making Sake for “Yan-shu,” fishermen and the fishery staff.

Mashike, which has always been blessed with a high quality water, was a popular place for “Kitamae” merchant ships to secure drinking water.

“Kunimare” is a local Sake made with blessed natural resources of this area. The stone Kura (brewery) and its storefront is reminiscent of the Meiji and Taisho period, and blends into the historical landscape of the city.

Kunimare:

“A quality Sake that’s rare to find nationwide”.



# Junmai Ginpu Kunimare



A refreshing and beautiful medium dry Sake having a richness peculiar to Junmai-shu. It goes well with dishes like Yakitori and Sukiyaki.

Hiya (room temperature) and warmed sake allows you to create umami synergies.



Hiya (Room Temperature)

15-20°C



Kan (Warmed Sake)

40-45°C



# MARE Kasen



It is mellow and refreshing, and has a delicious taste that you will not get tired of drinking. It goes well with rich taste like that of Tempura and other deep fried dishes.

Hiya (room temperature) and warmed sake are good to cleanse your palate and seek another dish.

Why not bring this stylish bottle on your dinner table at home! Also, for those highly conscious about pricing, try the mini bottle with the classic design.



Reishu (Chilled Sake)  
5-10°C



Hiya (Room Temperature)  
15-20°C



Kan (Warmed Sake)  
40-45°C





# FOB Price List

(Excluding fees at Port)

## Kunimare Shuzo

	<i>ml</i>	No of bottles (case)	JPY (bottle)	JPY (case)	Minimum lot (case)
Junmai Ginpu Kunimare	1800	6	1,344	8,064	1
	720	12	712	8,544	1
	300	24	404	9,696	1
MARE Kasen (Overseas Blue bottle)	720	12	607	7,284	1
MARE Kasen (Original bottle)	720	12	470	5,640	1
	300	24	253	6,072	1



## **ROKKA SHUZO Inc.**

217, Toyoda, Mukaitonose, Hirosaki-city, Aomori  
0368066

<https://www.rokkashuzo.com/>

Rokka Shuzo( Rokka Sake Brewery) was established in 1972, resulting from three merged local breweries, (Takashimaya Brewery, Shiraume Brewery and Kawamura Brewery). With the longest history of Takashima Brewery, literally Rokka Shuzo has over 300 years history in the Tsugaru region.

The name “Rokka” refers to a snow crystal that symbolizes sake making in the frosty snowy region. Their main brand **Joppari** which means “stubborn” or “obstinate” in the Tsugaru dialect, is made from locally grown Sake rice and pellucid underground water filtered through the Shirakami mountains- the region’s symbolic mountain as the world heritage. A popular phrase from the region is- “brewing from Tsugaru and back to the Tsugaru.

Joppari’s trademark, a red **Daruma** doll (Japanese traditional doll modelled after Bodhidharma, the founder of the Zen tradition of Buddhism). Is sure to catch your eyes.



# Junmai Daiginjo Joppari Hanaomoi

## IWC2020 Gold and Regional Trophy



Brewed using Hanaomoi- a Sake rice recommended for Aomori prefecture, this Sake is polished to 40% and aged in temperature controlled storage for a defined period in order to make it a perfect balance of flavours that leave a harmonious elegance of aromas and Umami. Its overall character is light and crisp while retaining a level of Umami derived from the rice. The Sake's undiluted flavours help bring out its natural and unmanipulated character. It pairs well with cheese, meat and pasta.



Reishu (Chilled Sake)

5-10°C



Hiya (Room Temperature)

15-20°C



# Honjozo Joppari Gold Label



## Signature brand Joppari

In the early 1970s when Rokkashuzo was established, the mainstream Sakes were sweeter and richer in character. It was Mr. Takezawa, the first master brewer of Rock Shuzo who went against convention to invent a drier style of Sakes.

Honjozo Joppari Gold Label is sharp and light on the finish while still being mild on the palate.

It is a dry Sake with a rich and strong Umami character that works well both warmed or chilled.



Reishu (Chilled Sake)

5-10°C



Hiya (Room Temperature)

15-20°C



Kan (Warmed Sake)

40-45°C



# FOB Price list

(Excluding fees at port)

## Rokka Shuzo

	<i>ml</i>	No of bottles (case)	JPY (bottle)	JPY (case)	Minimum lot (case)
Junmai Daiginjo Joppari Hanaomoi	720	6	2,200	13,200	5
Honjoso Kinno Joppari	1800	6	1,430	8,580	5
	720	6	762	4,572	5





## NANBU BIJIN CO. LTD.

13 Kamimachi Fukuoka Ninohe Iwate

028-6101 <https://www.nanbubijin.co.jp/en/>



Nanbu Bijin Brewery, located in Ninohe city, Iwate Prefecture, was founded in 1902. This area of northern Japan is blessed with beautiful natural reserves—pristine ground water, two national parks, and a lake. Nanbu 南部 literary means "southern", but the actual meaning stems from the traditional name of the region. Bijin 美人 means "beautiful woman" and is derived from the brewery's mission to produce clean, beautiful sake. Nanbu Bijin is loved internationally, as it lives up to its English name, "Southern Beauty."



The world's  
first vegan-certified Japanese Sake

# Nanbu Bijin Tokubetsu Junmai

## IWC 2017 Champion Sake



Rich, but refreshing, medium intensity of aromas. Quality rice notes with some floral characters and marshmallow. Velvety texture, subtle. Savoury umami on the mid palate. Dry, medium+ weight, lasting long. IWC 2017 Champion sake.

This is one of Nanbu Bijin's iconic Sake brewed from local rice Ginotome grown by the local people. It has a refreshing aftertaste with soft/light and fine Umami flavour. The producer's intent with this Sake is to make the "best of best" that goes with any meal.



Reishu (Chilled Sake)

5-10°C



Hiya (Room Temperature)

15-20°C



# Nanbu Bijin No Sugar Added Plum Sake



Usually, Umeshu (plum sake) has lots of sugar added, but Nanbu Bijin Umeshu infuses only ume plums in unique "all koji" Junmai Sake.

Sugar free with sweet and sour taste will definitely be loved "on the rocks" and with soda.



Reishu (Chilled Sake)

5-10°C with soda, with rocks



Hiya (Room Temperature)

15-20°C



Kan (Warmed Sake)

40-45°C



# FOB Price list

(Excluding fees at port)

## Nanbu Bijin

	<i>ml</i>	No of bottles (case)	JPY (bottle)	JPY (case)	Minimum lot (case)
Nanbu Bijin Tokubetsu Junmai	1800	6	2,310	13,860	5
	720	12	1,320	15,840	5
	300	12	660	7,920	5
Nanbu Bijin No Sugar Added Plum Sake	1800	6	2,342	14,052	5
	720	12	1,350	16,200	5
	300	12	586	7,032	5



# Storing Sake:

No light and heat (Dark and chilled room)

Upright



Light:

**UV rays** in sunlight, degrades amino acids and vitamins in sake. This, in turn, accelerates the changes in the characteristics of sake (aging).

No **Florescent light**.

Temperature:

Fluctuating temperatures directly affect the speed and type of **chemical reactions** that occur inside sake.

The higher the temperature, the faster and broader these reactions occur.



Ginjo/Daiginjo

Higher the temperature, more susceptible to lose **aroma**.



Nama

Temperatures below 5°C to keep its fresh nature.



Uncapped sake

Once uncapped, keep in fridge. Though original fruity aroma is losing over time, you can enjoy its changes. However, its flavor does not change as quickly as wine.





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