



EAU DE VIE SHONAI PORTFOLIO

Kyoizumigawa Brewery

Sake Specifications

Crafting Excellence Since 1875 in Sakata, Yamagata



Traditional Premium Series

Utilizing proprietary Yamagata rice varieties and artisanal methods to
produce world-class sake.

Kin-no-Kura: Junmai Daiginjo

The Yuki Megami Masterpiece

Developed specifically for Daiginjo brewing, "Yuki Megami" rice provides low amino acids and a sharp, clean finish.



Rice Variety: Yuki Megami (Yamagata)



Polishing Ratio: 50%



Alcohol: 16% | SMV: ± 0



Serving Temp: 5 °C ~ 15 °C



Pairs perfectly with seafood tempura and kelp-cured flounder.



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Ban de Vie Shonai

Sumirebana: White Koji Junmai Ginjo

Innovative Acidity

A rare Junmai Ginjo brewed with **White Koji**, offering a refreshing citrus-like acidity reminiscent of a fine Chardonnay.



SMV: -10
(Slightly Sweet)



Acidity: 3.7
(High Citric Balance)



ABV: 13%



Pairing Advice: Exceptional with Italian cuisine, particularly tomato-based sauces and fried dishes.



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The Tsuyahime Trilogy

Harnessing Yamagata's "Special A" grade brand rice to create a diverse suite of flavor profiles.



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Tsuyahime Technical Matrix

Tsuyahime Premium



Classification
Junmai Daiginjo



Polishing
50%



ABV
16%



SMV / Acidity
-2 / 1.2

Tsuyahime-sama



Classification
Junmai-shu



Polishing
70%



ABV
15.5%



SMV / Acidity
+0 / 1.5

Tsuyahime Nigori



Classification
Junmai Nigori



Polishing
70%



ABV
11%



SMV / Acidity
-32 / 1.4

*All selections use 100% Yamagata Shonai-grown Tsuyahime rice.



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Tsuyahime Premium

Awarded top prize at the Rice Quality Competition. Calm aroma and natural rice sweetness.



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Tsuyahime Sama

Elegant throat feel and versatile
serving temp (cold or warm).
Perfect for salted grilled fish.



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Tsuyahime Nigori: Cloudy Sake

Effervescent & Fruity

A unique unfiltered sake using 100% Tsuyahime rice.
Coarser pressing provides a silky, smooth texture with a
refreshing finish.



Sweetness Level: High

Best served chilled as a dessert accompaniment
with pound cake or ice cream.



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Eau de Vie Nouveau Strategy

Global Market Target

A modern, limited edition Junmai-shu brewed with Yukiwakamaru rice to target global strategic growth. Designed with a refreshing dry finish (+1.0 SMV), making it the ideal accompaniment for simmered meats and fish.



Recommended Serving:

Warm to body temperature (Hitohadakan) for maximum mellowness.





Sweetness Scale (SMV) Analysis

Sake Meter Value (SMV) measures the relative density of sake compared to water. Lower values indicate higher residual sugar content.



 Dry  Neutral  Sweet



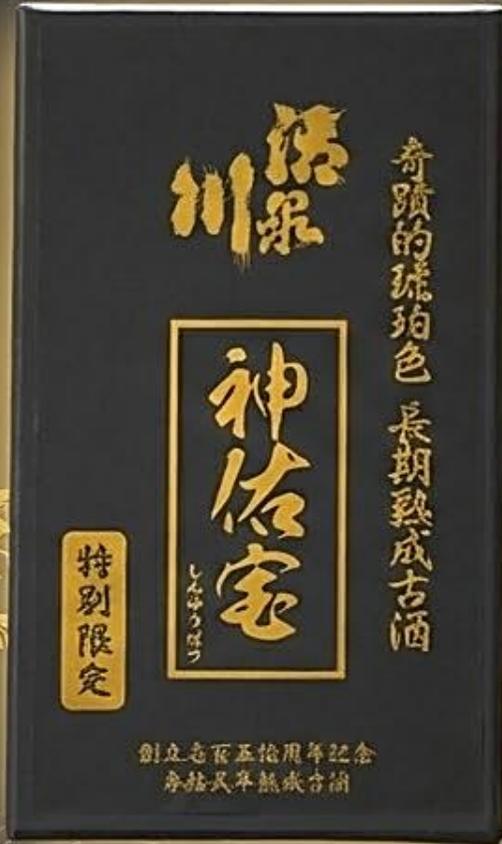
Shiyuhou: 32-Year Aged Vintage

Miraculous Amber Color

A long-term aged vintage celebrating the 150th anniversary.

Characterized by a transparent amber glow and rich, complex aromas.

- ✓ Caramel sweetness & dark chocolate bitterness
- ✓ ABV: 17% | SMV: ± 0.0
- ✓ Serve room temp or at 42°C



Regional Specialty Liqueurs

Harnessing Yamagata's agricultural wealth to create premium fruit-
infused wines and spirits.



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Liqueur & Fruit Wine Portfolio



Melomellow

100% Shonai sand dune melons.
Rich aroma and intense natural
sweetness.

Ingredients: Melon wine, spirit, sugars | ABV: 7% | 500ml



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Liqueur & Fruit Wine Portfolio



Chouchou Pomme

Premium Yamagata honey apples. Beautiful balance of crisp fruit and acid.

Ingredients: Apples, beet sugar, acidulant | ABV: 8% | 500ml

Liqueur & Fruit Wine Portfolio



Ams of Pear

A blend of Kariya brand pears and La France. Named after the goddess of sweet dreams.

Ingredients: Japanese Pear, La France | ABV: 8% | 720ml



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Liqueur & Fruit Wine Portfolio



Ume Obako

Sake-based liqueur using rare "Obako Ume" plums. Sophisticated, elegant profile.

Ingredients: Ume pulp, Sake, spirit, sugar | ABV: 11% | 500ml



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**Thank you for your
attention.**

Eau de Vie Shonai Co., Ltd.

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