

# TOMOJU

## Junmai Ginjo

Aiyu Shuzo, Ibaraki Prefecture



### SAKE DETAILS:

Rice: Gohyakumangoku  
Polish Rate: 50%  
Sake Meter Value: +2  
Acidity: 1.3  
Alcohol: 15.5%

### ABOUT "JUNMAI GINJO" SAKES

The term *Junmai* is constructed of two kanji that together mean "pure rice." This means that the brew cannot contain any ingredient beyond the principal four of rice, water, yeast and koji. The term *Ginjo* means "specialized brew." *Ginjo* grade sakes must use rice polished to at least 60%, and generally employ labor intensive practices resulting in a more refined sake. Therefore, *Junmai Ginjo* sakes are pure rice brews, with a high polish rate and a specialized method of production.

### ABOUT THE BREWERY

Located 80km north of Tokyo, in the small town of Itako, Aiyu Shuzo is brewing sake for peace and satisfaction. For centuries their motto has been: "Four seas are all your brothers." In the words of the brewery this means to "open your heart, spend time together. All the people in the world are able to be harmonized like brothers." Quite a lovely sentiment to think on when you share a bottle of their world-class sake.

Originally a facility for malting rice, Aiyu Shuzo began producing sake in 1804, and today put a special focus on Ginjo grade sakes, which make up the bulk of their offerings. Rice is sourced locally, and spring water is sourced from ground springs once used for royalty. The areas surrounding Itako for centuries have been renowned for their canal systems, which Aiyu Shuzo used to distribute their sake in olden times. Itako is home to a nationally recognized iris festival, and almost the entire municipality lies within a national park.

### TASTING NOTE

Soft and round like nectar, with a refreshing aroma of melon and Muscat grapes. A fruity and tart flavor gives this medium-dry sake an elegant and smooth aftertaste.

### FOOD PAIRING

Fresh seafood from the raw bar, ceviche, grilled scallop with yuzu reduction.

