

TOMOSHICHI

Junmai Cloudy Sake

Aiyu Shuzo, Ibaraki Prefecture



SAKE DETAILS:

Rice: Nihonbare
Polish Rate: 50%
Sake Meter Value: +3
Acidity: 1.3
Alcohol: 13.5%

ABOUT "JUNMAI NIGORI" 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 *Nigori* translates to "unclear or cloudy." A small amount of sake lees are retained in the bottle to give the sake a cloudy appearance and more body. Therefore a *Junmai Nigori* sake is one that is a pure rice brew, where a small amount of sake lees are retained in the bottle.

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

A Nigori style sake that is actually dry! A ricey, floral aroma with a relatively mild flavor of fruit and minerals.

FOOD PAIRING

Inventive American maki rolls, such as Rainbow, Dragon, Firecracker and Philadelphia rolls work very nicely.



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