

NANBURYU

Junmai

Asabiraki Co., Iwate Prefecture



SAKE DETAILS:

Rice: Toyo Nishiki (local to Iwate)
Polishing Rate: 60%
Sake Meter Value: +2
Acidity: 1.4
Alcohol: 15-16%
Pack Size: 6/720ml

ABOUT "JUNMAI" STYLE 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. Most *Junmai* sakes use rice polished to at least 70%, but no legal mandate exists. *Junmai* style sakes tend to be richer and rounder, while emphasizing more savory characteristics.

ABOUT THE BREWERY

Asabiraki has been brewing high quality sake in the northern Iwate Prefecture since the Meiji Restoration period of the late 19th century. The brewery was founded by Genzo Murai, a samurai and member of the Nanbu Clan. "Asabiraki" originates from a poet's blessing of the departure of a ship. This blessing is found in the Manyōshū, the oldest surviving collection of classical Japanese poetry.

The large prefecture of Iwate is home to a guild of renowned brewmasters called the *Nanbu Toji*. These craftsman have been perfecting their art of brewing for over 300 years. Still today, many are recruited from Iwate to brew all over the country. The Nanbu Toji are known for creating sake with an especially clean and clear taste. Due to its northern positioning, in Iwate the temperature is colder. This has naturally led the Nanbu Toji to develop brewing techniques centered around longer fermentations at colder temperatures, which are particularly favorable to *Ginjo* grade sakes.

Asabiraki uses locally grown *Miyamanishiki* rice as well as *Gingiga* sake rice, a varietal they themselves developed to naturally suit the region's environment. This, combined with the use of their proprietary strain of yeast, helps create sakes of distinction, complexity and serenity.

TASTING NOTE

Aroma starts off with vegetal notes of cucumber and gourd, followed by fruit notes of green apple and kiwi. Flavors of green notes such as green tea and mint commingle with a hint of cypress tree.

FOOD PAIRING

Shellfish with miso, grilled tofu, soy sauce based dishes.

