YUMEAKARI



Junmai Ginjo

Asabiraki Co., Iwate Prefecture

SAKE DETAILS:

Rice: Hitomebore (local to Iwate Prefecture)

Polish Rate: 50% Sake Meter Value: +1

Acidity: 1.3 Alcohol: 14-15%

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

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 Manyoshu, 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.

TASTING NOTE

A refreshing fragrance of citrus fruits. Well-balanced acidity works in tandem with a slight sweetness to complete the fulfilling experience.

FOOD PAIRING

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



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