

# NEZUMI

## Junmai Ginjo

Chiyomusubi Sake Brewery Co., Tottori Prefecture

### SAKE DETAILS:

Rice: Gohyakumangoku  
Polish Rate: 55%  
Sake Meter Value: +15  
Acidity: 1.4  
Alcohol: 16%

### ABOUT "JUNMAI GINJO" 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. 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

Chiyomusubi translates to "Eternal Ties with People" and they have been producing sake under this bond since 1865. They are located in the small, seaside prefecture of Tottori on the southern end of the main island. The brewery puts special emphasis on using the locally sourced *Goriki* rice. *Goriki* is an ancient rice varietal that was all but extinct until a revitalization effort in the 1980s brought it back to life. Now, only a select few rice growers are permitted to grow *Goriki*. Sake made from *Goriki* has a sturdy structure yet a gentle aroma, while even being able to withstand some aging.

Spring water is sourced from nearby inland mountains. Each day during the brewing season, *kura-bito* (brewery workers) make a three hour trek into the mountain springs to retrieve water for brewing.

Chiyomusubi shares its hometown with renowned manga artist Shigeru Mizuki. He is so famous in Tottori that bronze statues of his characters line the streets. Chiyomusubi produces a fun and delicious line of cup sakes adorned with Mizuki's characters that are very popular with Japanophiles abroad. In addition to sake, Chiyomusubi produces excellent sweet potato shochu at their own on-site distillery.

### TASTING NOTE

A sprightly fresh sake for any occasion. Smooth and luxurious, this piquant sake leaves an impression like that of a dry sake.

### FOOD PAIRING

Very versatile – grilled meats, traditional sushi, ramen.

