

# ONI NO SHITABURUI

## Honjozo

Chiyomusubi Sake Brewery Co., Tottori Prefecture

### SAKE DETAILS:

Rice: Gohyakumangoku

Polish Rate: 50%

Sake Meter Value: +12

Acidity: 1.5

Alcohol: 14.5%

### ABOUT "HONJOZO" STYLE SAKES

When sakes are labeled as *Honjozo*, it tells the drinker one important thing – that a small amount of distilled alcohol has been added to the sake. The addition of a spirit is done to achieve a specific style, not to boost the alcohol content or maximize volume. The amount of spirit that can be added is strictly limited to 10% of the volume of polished rice used in the fermentation. Generally, it creates a snappy, crisp sake with a pronounced dry finish. They are particularly well suited for food pairing.

### 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.

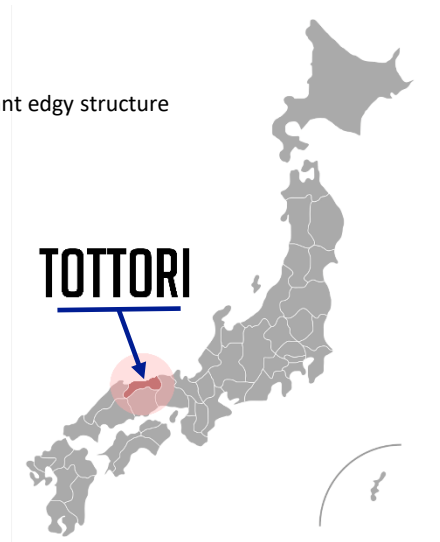
Chiyomusubi shares its hometown with renowned manga artist Shigeru Mizuki. He is so famous in Tottori that bronze statues of his characters line the streets. Chiyomusubi produces a fun and delicious line of cup sakes adorned with Mizuki’s characters that are very popular with Japanophiles abroad. In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

### TASTING NOTE

Subtle aroma with a hint of flint. On the palate, a pleasant edgy structure with flavors of melon, white peach and white pepper.

### FOOD PAIRING

Salty and savory dishes work well – garlic roasted vegetables, grilled squid or fried chicken.



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8/18/2020