

CHIYOMUSUBI

Tokubetsu Junmai

Chiyomusubi Sake Brewery Co., Tottori Prefecture

SAKE DETAILS:

Rice: Gohyakumangoku
Polish Rate: 50%
Sake Meter Value: +3
Acidity: 1.5
Alcohol: 15.5%

ABOUT "TOKUBETSU JUNMAI" STYLE SAKES

Tokubetsu is a generalized term meaning there is something special about the sake. It has no legal definition. Sometimes it can mean a special type of rice was used, or special method of brewing was employed. In this case, the rice is polished to an unusually high rate for a *Junmai* style sake. Normally a polish rate this high would be reserved for *Daiginjo* grade 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. Therefore is a "pure rice" sake that has a special element to it, in this case, the high polish rate.

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

Aroma of cucumber, white peach, and a touch of mint followed by mineral nuance. The flavor involves ripe white peach, Asian pear, and yellow apple followed by a touch of mint and flint. On the palate this sake feels soft, slowly leading to a beautifully lingering finish.

FOOD PAIRING

Shrimp cocktail with lemon, fresh clams, and seared halibut.



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