

CHORYO OMACHI



Tokubetsu Junmai

Choryo Shuzo, Nara Prefecture

SAKE DETAILS:

Rice: Omachi
Polish Rate: 68%
Sake Meter Value: +3.5
Acidity: 1.3
Alcohol: 15.5%

ABOUT "TOKUBESTU JUNMAI" SAKES

The term *Tokubetsu* is a general term meaning there is some special aspect about the sake. It can refer to the raw materials or some aspect of the brewing process. In this case it is the special varietal of rice used. *Omachi* is an heirloom rice varietal that is uncommon and difficult to cultivate. 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, this is a pure rice sake with a special attribute.

ABOUT THE BREWERY

Once upon a time, centuries ago, all sake was stored and transported in cedar barrels called *taru*, namely because stainless steel tanks and modern bottling technology had not yet been invented. It was easy to store the sake in a barrel, where one could walk to the local izakaya and fill up their masu cup or wineskin. Also, before modern brewing techniques, sake often had a very rough taste, and aging in cedar barrels helped mask some of the harsh edges. Many have seen these cedar barrels displayed at Shinto shrines, or placed at American restaurants. Indeed, the *taru* barrel still holds cultural significance, but improving technologies and brewing techniques have rendered them obsolete on a large scale. Sake that spends time aging in *taru* is called *taruzake*.

In 1964, Choryo Shuzo was the first sake brewery to bring back *taru*-aged sake for sale to the general public. This time, they age the sake in *taru* before bottling it in modern fashion. This was the first time people could taste the delicious woody profile of *taruzake* without having to actually crack open an entire barrel themselves. Today, *taruzake* in barrel is donated to Shinto shrines, or used for special occasions, while bottled *taruzake* is enjoyed at will.

Choryo Shuzo exclusively uses Yoshinosugi (Japanese cedar) from barrel makers at the foot of Mt. Nara. There are only five Japanese barrel makers left in the country. The barrels must be made by hand, from trees at least 80 years old, and require an aging period of one year to drain all the excess water and create a beautiful color. *Taru* barrels are never charred like wine barrels and are used up to three times by sake breweries. *Taruzake* ages in barrel for only about three weeks. It has a very distinct cedar aroma and taste.

TASTING NOTE

Soft, steady, and rich with refreshing acidity on the finish.
Umami-laden earthy tones with a clean mouthfeel.

FOOD PAIRING

Hearty dishes such as seafood stew, or grilled beef and vegetables.



SCOPERTA IMPORTING | THE MARCHETTI COMPANY

216 | 321 | 4162

WWW.SCOPERTAIMPORTS.COM

8/19/2020