

DAISHICHI

Junmai Kimoto Classic

Daishichi Sake Brewing Co., Fukushima Prefecture



SAKE DETAILS:

Rice: Gohyakumongoku

Polish Rate: 65%

Sake Meter Value: +4

Acidity: 1.5

Alcohol: 15%

ABOUT "JUNMAI KIMOTO" SAKE

When sake breweries label the styles of their products, they use terms that can compound together to describe the production method in greater detail. The term *Junmai* is comprised of two kanji meaning "pure rice." *Junmai* sakes may only use the four principle sake ingredients of rice, water, yeast and koji. *Kimoto* refers to a very special and historic method of preparing the fermentation starter. In *Kimoto* method brewing, the fermentation starter is mashed with wooden poles for weeks as a technique for generating a protective amount of lactic acid that shields the brew from harmful bacteria. It is very labor intensive and risky, but it yields expressive sakes that can even hold up to aging under the right conditions. Therefore, this sake uses no outside ingredients, and is produced in the *Kimoto* method.

ABOUT THE BREWERY

Committed to the art of Kimoto style brewing, Daishichi has been carrying the torch of old-school, hands-on brewing since 1752. Kimoto style sake requires an extremely labor and time intensive method of creating the fermentation starter (called the *shubo*) using weeks of manual pole-ramming. Less than 1% of sake breweries today use this production method, partly because Kimoto method sake all but requires the brewery to become a natural home for ambient yeast and other happy microbes...it's not something you decide to do on a whim.

For centuries, until the early 1900s, it was thought that the only way to produce sake was Kimoto method- to spend hours on end (for weeks) mashing the fermentation starter. As technology and innovation improved, less labor intensive methods emerged. The result of Kimoto method brewing is a *shubo* that contains much more ambient yeast, lactic acid, and other "good" bacteria. The sake produced from this method is distinctly different from sake produced by conventional methods - it is often earthier, with a wildly expressive character and can even take well to aging- a rarity in the sake world. In fact, Daishichi ages their sake at the brewery for two years under optimal conditions prior to releasing it to the public. Part of this special process requires their sake to be "capped" with nitrogen at the bottling stage, ensuring no excess oxygen can affect the sake as it matures at the brewery. While the sake matures in Daishichi's storage area, well water is pumped through the walls to mimic the environment of the natural world around it.

Daishichi also employs a special method for milling their rice called, "super-flat polishing". In short, this entails making manual adjustments to their rice mill that polish away the undesirable parts of the rice grain (fats and proteins) in a much more precise manner, leaving more of the pure starchy center that sake breweries strive for. This is a much more time-consuming method of precision polishing, and can take up to twice the amount of time as a traditional polish. For this, the chief miller has been officially recognized in Fukushima as a "Master Craftsman", which was a first. Daishichi only uses *Yamadanishiki* and *Gohyakumangoku* rice varieties. All of this translates into a portfolio of sakes that have one of the most distinct and focused identities in the world. There is sake, and then there is Daishichi.

TASTING NOTE

Perfect harmony of rich flavors and acidity, with a fresh, clean aftertaste.

FOOD PAIRING & SERVING TEMP

Suitable at any temperature, but when enjoyed hot this sake provides an embracing, soothing experience.

Pair with hearty foods.



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8/19/2020