

# HACHITSURU

## Junmai Nama

Hachinohe Shuzo, Aomori Prefecture

### SAKE DETAILS:

Rice: Hanafubuki  
Polishing Rate: 60%  
Acidity: 1.7  
Alcohol: 15.5%  
Pack Size: 12/300ml

### ABOUT JUNMAI NAMA SAKE

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. *Junmai* style sakes tend to be richer and rounder, while emphasizing more savory characteristics. *Nama* refers to sake that has not been pasteurized (most sake is pasteurized twice). They tend to have very fresh flavors and a soft mouthfeel. Therefore, this sake is a pure rice brew that has not been pasteurized.

### ABOUT THE BREWERY

Hachinohe Shuzo is located in the northern most prefecture of Japan’s main island. Named after the town of its location, Hachinohe Shuzo produces sake only from locally grown rice and locally isolated yeast strains, both of which are only permitted for use in the Aomori Prefecture. In fact, during the 1970s the rice growers and brewers of Aomori joined together to crossbreed four varieties of *sakamai* (sake-specific rice) specially adapted to the climate of the prefecture. Though first founded in 1775, the brewery as it stands today consists of six buildings constructed between 1912 – 1926, in a mixture of Eastern and Western styles. They have been designated as ‘tangible cultural property’ by the government for their contribution to the soul of Hachinohe City.

### TASTING NOTE

Soft and round sake with fresh flavors of citrus and melon.

### FOOD PAIRING

Fatty seafood such as salmon, otoro, and scallop make a sublime pairing.



**AOMORI**



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