

NANBUSHI

Junmai Yamahai

Hachinohe Shuzo, Aomori Prefecture

SAKE DETAILS:

Rice: Hanafubuki
Polishing Rate: 60%
Sake Meter Value: +3
Acidity: 1.4
Alcohol: 16%
Pack Size: 6/500ml

ABOUT YAMAHAI SAKE

Yamahai is a special brewing technique in which the fermentation starter is coaxed into producing its own lactic acid through careful observation of the brewer. Lactic acid creates a protective environment for the yeast colony to flourish, keeping out harmful microbes and bacteria. Most fermentation starters simply have lactic acid added to them from an outside source. *Yamahai* brewing is risky, as the chance of contaminating the starter is high, but results in beautifully expressive sakes that often have a plush, “wild” character particularly suited to food pairings.

ABOUT THE BREWERY

Hachinohe Shuzo is located in the northernmost 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

Medium-dry sake with round aroma of rice and soft, smooth taste.

FOOD PAIRING

Mackerel seasoned with miso, sautéed salmon

AOMORI



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