

HARADA



Junmai

Hatsumomidi Co., Yamaguchi Prefecture

SAKE DETAILS:

Rice: Yamadanishiki
Polish Rate: 80%
Sake Meter Value: +1
Acidity: 1.7
Alcohol: 16.%

ABOUT "JUNMAI" STYLE 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.

ABOUT THE BREWERY

After closing its doors for nearly 20 years this tiny brewery in Yamaguchi has been reinvigorated by a team of only 5 people who work tirelessly to create a beautiful, complex sake year round. The Sake, "Harada," is named after the head of the brewery who has become famous in Japan for his super-sensitive palate and skills as a sake sommelier. Only rice and water from Yamaguchi is used. Founded in 1819, the brewery was demolished in WWII. It was rebuilt, but operations were suspended for 20 years, from 1985-2005.

TASTING NOTE

Notice the low polish rate on this sake. This provides an increase in fats, proteins, and other minerals that add a particular richness to this delicious brew. Big flavors of marshmallow, coconut, pineapple add to this bountiful sake.

FOOD PAIRING

Can withstand big flavors such as smoky BBQ and yakitori.
A big bowl of spicy ramen with chasu pork and karaage chicken is a great pairing.



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