

HARADA

Junmai Daiginjo

Hatsumomidi Co., Yamaguchi Prefecture



SAKE DETAILS:

Rice: Yamadanishiki
Polish Rate: 50%
Sake Meter Value: -1
Acidity: 1.5
Alcohol: 16.8%

ABOUT "JUNMAI DAIGINJO" 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. The term *Daiginjo* means "very specialized brew." *Daiginjo* grade sakes must use rice polished to at least 50%, and generally employ labor intensive practices resulting in a more refined sake. Therefore, *Junmai Daiginjo* sakes are pure rice brews, with a high polish rate and a specialized method of production.

ABOUT THE BREWERY

After closing its doors for nearly 20 years this tiny brewery in Yamaguchi has been reinvigorated by a team of only five 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

Profound aroma of white peach and golden delicious apple is followed by tropical fruits such as mango and papaya. This is a full body style sake with beautifully balanced acidity.

FOOD PAIRING

Pure dishes of high quality are a great match, such as uni, toro, lobster with a touch of lemon, king salmon sashimi, fresh tofu.



SCOPERTA IMPORTING | THE MARCHETTI COMPANY

216 | 321 | 4162

WWW.SCOPERTAIMPORTS.COM

8/20/2020