

HARADA



Muroka Nama Junmai Ginjo Hatsumomidi Co., Yamaguchi Prefecture

SAKE DETAILS:

Rice: Yamadanishiki
Polish Rate: 50%
Sake Meter Value: -2
Acidity: 1.8
Alcohol: 16.8%

BREAKING DOWN THE BREWING TERMS

Muroka = Sake that has not been charcoal filtered (yellowish color, full flavor)

Nama = Unpasteurized sake (very fresh flavors, soft mouthfeel)

Junmai = Pure rice sake, the only ingredients allowed are rice, water, yeast, & koji

Ginjo = Sake brewed with extra care and detail, uses rice polished to at least 60%.

This sake is a specialized, pure rice sake that has not been charcoal filtered or pasteurized.

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

Floral aromas of lilies and orange blossoms. Rich and full-bodied taste laden with umami. Slight sweetness balanced with acidity.

FOOD PAIRING

Rich and savory dishes work well, such as chasu pork, yakitori, or fresh tofu. Can withstand a bit of heat as well.

