

KUROUSHI



Junmai

Nate Sake Brewing Co., Wakayama Prefecture

SAKE DETAILS:

Rice: Yamadanishiki & Gohyakumangoku

Polish Rate: 58%

Sake Meter Value: +5

Acidity: 1.5

Alcohol: 15.6%

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

Nate Shuzo brewery has been producing high quality sake in Wakayama since 1866. They are renowned locally and abroad for their Junmai-style sakes. The brewery uses rice only grown in Wakayama. They are located about 10km south of Wakayama City, capital of the prefecture. During the 19th century, the city was renowned for its lacquerware artisans, which became the primary clientele of Nate Shuzo's sake production.

ABOUT THE LABEL

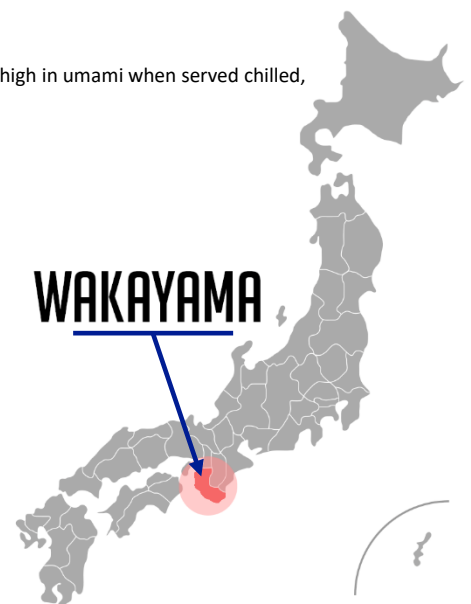
Many of Nate Shuzo's sakes are adorned with the image of a black cow. The area surrounding the brewery was once a sacred lagoon known as “Black Cow Lagoon” named after a large cow-shaped rock that would emerge from the water with the ebbing tides. The lagoon has since been destroyed by an earthquake many years ago, but the legend of the Black Cow lives on, and is enshrined by a Shinto memorial that can be visited to this day.

TASTING NOTE

Balanced, rich, classic Junmai style sake.

FOOD PAIRING

Toji Katsukio Okai recommends meat and seafood dishes high in umami when served chilled, and cheese plates when served warm.



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