

Sakura Beauty 45



Junmai Daiginjo

Ozeki Sake Brewing Co., Hyogo Prefecture

SAKE DETAILS:

Rice: Yamadanishiki
Yeast: Cherry Blossom (Imazu Benikanzakura)
Polish Rate: 45%
Sake Meter Value: -12
Acidity: 1.7
Alcohol: 15.5%

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

Ozeki was founded in 1711 by Ozakaya Chobei in the Nada district of Hyogo prefecture. Over the centuries, Ozeki has grown to be one of the world's major sake brewers. "Ozeki" is a sumo-wrestling title denoting the second-highest rank that a wrestler can achieve. It symbolizes the brewery's desire to always strive to achieve more.

Hyogo is a special place for sake brewing. It is the source of the famous "miyamizu" heavenly water and home to the world's finest plots of yamadanishiki rice – the king of sake rice. Centuries ago, Hyogo was established as the sake brewing capital of Japan, and many brewing innovations were developed here. Today, Hyogo remains the engine of Japan's sake production with more sake produced here than any other prefecture – nearly one third of the national output.

TASTING NOTE

Mellow aromas like a springtime breeze. A subtle honeydew sweetness is buttressed by ample acidity giving a dry finish. Notes of apples, pears, and peaches dominate the palate.

FOOD PAIRING

A great contrast to salty foods like prosciutto and smoked salmon. Pairings like unagi sushi, tonkatsu ramen, and dashi broth work together wonderfully.



THE MARCHETTI COMPANY

216 . 321 . 4162

WWW.TMARCHETTICO.COM

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