

SASAICHI



Junmai

Sasaichi Shuzo, Yamanashi Prefecture

SAKE DETAILS:

Rice: Akebono
Polish Rate: 60%
Sake Meter Value: +3
Acidity: 1.5
Alcohol: 14.6%

ABOUT "JUNMAI" 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

Sasaichi Shuzo has been producing sake since 1919 within the inland prefecture of Yamanashi - directly west of Tokyo and north of Mt. Fuji. They only use locally grown rice and water from their own proprietary wells, which feed directly from Mt. Fuji. This helps the brewery live up to their motto, "to brew sake that evokes a feeling of joy, regardless of whether the times, aficionados, or brewers change."

The water source deserves special emphasis. The water running from Mt. Fuji is honored throughout the world, and referenced many times in Japanese folklore – even known to be coveted by Emperors. When you drink Sasaichi Shuzo, you are drinking the direct blessings of Mt. Fuji.

In 2013, the brewery discarded all automated brewing equipment, and reverted to completely producing their sake by hand. The sake they craft is especially tailored to pair well with pure, clean seafood. Generally, it is mildly fruity with a clean finish.

TASTING NOTE

Very smooth with well-balanced taste, using excellent underground water.

FOOD PAIRING

Ramen noodle bowls, crisp salads,
lobster with drawn butter – very versatile.



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