

AI SAN SAN

Junmai

Seiryu Shuzo, Ehime Prefecture



SAKE DETAILS:

Rice: Matsuyama Mii
Polish Rate: 60%
Sake Meter Value: +3
Acidity: 1.5
Alcohol: 15%

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

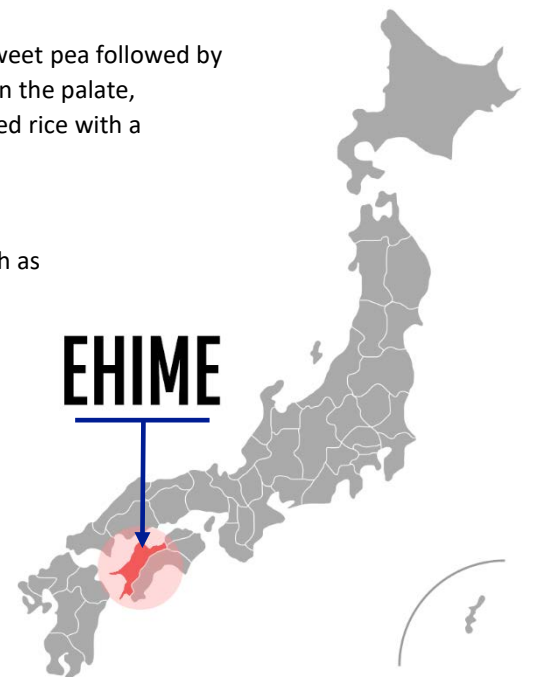
"Sake is made with dreams and heart" is the motto of Seiryu Shuzo, who has been producing sake in the Ehime Prefecture since 1877. The Ehime Prefecture is located on the island of Shikoku, second smallest only to Okinawa. Each year, four brewers spend all winter living together at the brewery to craft the new sake of the year. They are located in Saijo City, also known as The City of Water, very appropriate for a sake brewery! Seiryu Shuzo also puts special emphasis on sourcing rice from local growers. The ethos of Seiryu Shuzo is to strive to make better sake each year, leave a smile on their customers' faces, and make the world just a little bit better because of it.

TASTING NOTE

Floral aromas of cherry blossom and sweet pea followed by white peach and a touch of coconut. On the palate, the sake provides flavor of pure steamed rice with a round and elegant finish.

FOOD PAIRING

Hearty and earthy dishes pair well, such as mushroom ravioli, duck or lamb.



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