

# OHKAGURA

## Honjozo

Shiragiku Sake Brewery, Okayama Prefecture

### SAKE DETAILS:

Rice: Gohyakumangoku & Akebono

Polish Rate: 60%

Sake Meter Value: +2.5

Acidity: 1.3

Alcohol: 14.7%

### ABOUT "HONJOZO" STYLE SAKES

When sakes are labeled as *Honjozo*, it tells the drinker one important thing – that a small amount of distilled alcohol has been added to the sake. The addition of a spirit is done to achieve a specific style, not to boost the alcohol content or maximize volume. The amount of spirit that can be added is strictly limited to 10% of the volume of polished rice used in the fermentation. Generally, it creates a snappy, crisp sake with a pronounced dry finish. They are particularly well suited for food pairing.

### ABOUT THE BREWERY

Shiragiku Shuzo is nestled in the town of Takahashi within the Okayama Prefecture, in the southern end of the main island. Okayama is blessed with a temperate climate and fertile soils that make rice growing particularly interesting. The prefecture produces 90% of Japan's *Omachi* rice varietal, one of the few heirloom varieties left in Japan. *Omachi* is the first rice varietal to be nationally registered, and was the dominant variety for sake production until the development of *Yamadanishiki* in the early 20<sup>th</sup> century. Due to its cumbersome cultivation, *Omachi* fell out of favor to other more optimized crossbreeds and was almost extinct until the 1980s when it experienced a revival.

In addition to *Omachi* rice, Shiragiku Shuzo itself has led a movement to revitalize the *Miki-nishiki* rice varietal – a long forgotten heritage rice also on the brink of extinction. For these reasons, Shiragiku Shuzo is a champion of the local rice growers, from whom they source all their rice.

Okayama is home to beautiful and pristine rivers flowing from the beautiful Kibi-Kogen mountain range. Shiragiku Shuzo uses mountain spring water naturally filtered through a massive limestone plateau that infuses the water with the proper minerals ideal for sake production – namely magnesium and calcium. Shiragiku Shuzo has their own proprietary well used only for sake production. Although the brewery has reorganized several times in its history, including once in 1972 due to a flood that completely destroyed the brewery, Shiragiku Shuzo has been producing sake since 1865.

### TASTING NOTE

Simple and mild flavor followed by a gentle, slightly sweet, richness.

Medium dry, it has a subtle flavor of rice and minerals, and a very smooth, rich texture that fills the mouth.

### FOOD PAIRING

Salty pub fare such as chicken wings, spinach and artichoke dip, or hearty chowders.



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