

OHTOUKA

Honjozo Nama-Chozo

Shiragiku Sake Brewery, Okayama Prefecture

SAKE DETAILS:

Rice: Gohyakumangoku

Polish Rate: 50%

Sake Meter Value: +3

Acidity: 1.3

Alcohol: 14.7%

ABOUT "HONJOZO NAMA-CHOZO" STYLE SAKES

Sakes labeled as *Honjozo* have a small amount of distilled alcohol added to them, strictly for stylistic purposes. It tends to give the sake an especially crisp, dry finish. Sake is typically pasteurized twice: once immediately after filtration before storage, and a second time just before bottling. *Nama-Chozo* style sakes are only pasteurized once. They skip the first pasteurization and are only pasteurized one time, just before bottling. The term "nama-chozo" is often written about in comparison to "nama-zume" style sakes. *Nama-Zume* style sakes are the inverse of "Nama-Chozo" – they are pasteurized once, directly after filtration and that's it. Therefore, a *Honjozo Nama-Chozo* sake is a sake that has had a small amount of neutral spirit added, and has only been pasteurized one time, just before bottling.

ABOUT THE BREWERY

Shiragiku Shuzo is nestled in the town of Takahshi 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 20th century. Due to its cumbersome cultivation, *Omachi* fell out of favor to other more optimized cross-breeds 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 which 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, phosphate 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

A smooth, velvety sake that is unpasteurized to produce a mild, peaceful flavor reminiscent of rose petals. This easy-going sake is best with lighter cuisine.

FOOD PAIRING

Lighter fare such as salads, miso soup, and soba noodles.



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