

# OHTOUKA

## Namazake

Shiragiku Sake Brewery, Okayama Prefecture

### SAKE DETAILS:

Rice: Gohyakumangoku

Polish Rate: 50%

Sake Meter Value: +3

Acidity: 1.3

Alcohol: 14.7%

### ABOUT "NAMAZAKE" STYLE SAKES

Sakes labeled as *Namazakes* have not been pasteurized. This gives the sake a wonderful freshness and richness. Refrigeration is recommended. Most sakes are pasteurized twice after fermentation – once before storage, and once directly before or after bottling. Therefore, this sake has not been pasteurized.

### 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 varietals 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, 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 easygoing sake is best with lighter cuisine.

### FOOD PAIRING

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



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