

SUEHIRO SHUZO

Poochi Poochi Sparkling Sake Suehiro Shuzo, Fukushima Prefecture

SAKE DETAILS:

Rice: Field Blend
Polish Rate: 73%
Sake Meter Value: -20
Acidity: 1.6
Alcohol: 8%

ABOUT SPARKLING SAKES

Sparkling sakes are produced in numerous ways. Sometimes carbon dioxide is simply injected into a finished sake. Other methods are more refined such as capturing the CO² naturally produced during fermentation – similar to Prosecco. Some sparkling sakes are even produced by traditional method, like Champagne. Poochi Poochi is produced by allowing a slight, secondary in-bottle fermentation giving the sake a gentle sparkle. A very small amount of the sake lees and unfermented rice are left in the bottle, giving a slight cloudy effect.

ABOUT THE BREWERY

Hailing from the small region of Aizu within the Fukushima Prefecture since 1850, Suehiro Shuzo is truly one of the classic breweries of Japan, known throughout the country due to the number of national awards it has gained, and groundbreaking production methods it has spearheaded. Suehiro Shuzo is the founder of *Yamahai* style brewing. Yamahai sake begins with a “spontaneous” fermentation, using ambient microbes and yeast to begin the starter. It represented a departure from the much more labor intensive *Kimoto* method which was the standard until the early 20th century. Yamahai brewing is considered a classic style of brewing in the sake world. The resulting sake is lively, structured, and excellent with food. Suehiro was the first brewery to employ an official *Toji*, or brewmaster, now common in all sake breweries. They were also the first brewery to hold a formal contract with local rice growers ensuring rich community bonds.

Aizu is a region that takes pride in the rich samurai culture of Japan. It stood as the last stronghold of the shogunate until its defeat by the Imperial Army in 1868, ushering in the Meiji Restoration. Suehiro Shuzo is the official sake supplier of the Toshogu Shrine. Tokugawa Ieyasu, the founder of the Tokugawa Shogunate which ruled Japan for over 250 years during the Edo Period lies here. The current president of the brewery, Shinjo Inokichi, represents the 7th generation at Suehiro Shuzo, and can trace his lineage back to the first ruler of the Aizu region.

The physical brewery stands as a nationally protected building, showcasing a classic dark wooded façade with a large central balcony to display the *sugidama* – the cedar ball hung by breweries to signify when fresh sake has been completed. As the green leaves gradually turn brown, it notifies the public of the age of the sake on hand for sale. Today, the brewery is known for their expressive Yamahai style sakes, luxurious Daiginjo grade sakes, and fun sparkling sake.

TASTING NOTE

A surprising swirl of bubbles brings a fruity sweet flavor with a light citrus accent.

FOOD PAIRING

Great as an aperitif, or for creative cocktail exploration.
Great as a pairing with lightly spicy foods, such as wasabi, siracha mayo, or mild Thai chili.



FUKUSHIMA



SCOPERTA IMPORTING | THE MARCHETTI COMPANY

216 | 321 | 4162

WWW.SCOPERTAIMPORTS.COM

8/20/2020