

TENBU

Junmai Ginjo

Nishi Shuzo, Kagoshima Prefecture



SAKE DETAILS:

Rice: Yamadanishiki

Polish Rate: 50%

Sake Meter Value: -5

Acidity: 1.2

Alcohol: 15%

ABOUT "JUNMAI GINJO" 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. The term *Ginjo* means "specialized brew". Ginjo-grade sakes must use rice polished to at least 60%, and generally employ labor intensive practices resulting in a more refined sake. Therefore, *Junmai Ginjo* sakes are pure rice brews, with a high polish rate and a specialized method of production.

ABOUT THE BREWERY

Nishi Shuzo is located on the southern Island of Kyushu, in the Kagoshima Prefecture. They are a relative newcomer to sake production, but have been distilling shochu on the island since 1845.

Kyushu is much warmer than most of mainland Japan. Many centuries ago, the people here produced sake until the invention of distillation. The island shifted to distilled shochu production due to the subtropical climate – sake is traditionally brewed during the cold winter months on the mainland to reduce the risk of harmful bacteria ruining the sake. Now with modern means to control the heat and humidity inside the brewery, high quality sake has returned to Kyushu.

TASTING NOTE

This is an intense sake. Earthy aromas give way to notes of fresh cream, grapefruit and cantaloupe. Exciting and complex, this sake is a conversation starter.

FOOD PAIRING

Grilled white fish with lemon and olive oil, chirashi bowls, pork belly with chili crisp.



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7/26/2024