

TENBU

Junmai

Nishi Sake Brewery, Kagoshima Prefecture



SAKE DETAILS:

Rice: Yamadanishiki
Polish Rate: 60%
Sake Meter Value: -5
Acidity: 1.2
Alcohol: 15%

ABOUT JUNMAI 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. Most Junmai sakes use rice polished to at least 70%, but no legal mandate exists. Junmai-style sakes tend to be richer and rounder, while emphasizing more savory characteristics.

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

Notes of ripe banana, melon, and fig. Full and lush. Drinks a touch off-dry, but balanced. This is a big and modern Junmai style.

FOOD PAIRING

“Our goal is to have sake during meals”, says the toji at Nishi Shuzo. Enjoy with big, bold flavors like tonkatsu ramen, Korean chicken wings, and Mediterranean mezze plates.



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