

# SHICHIDA

## Junmai

Tenzan Sake Brewery, Saga Prefecture

### SAKE DETAILS:

Rice: Yamadanishiki & Reihou  
Polish Rate: 65%  
Sake Meter Value: +2  
Acidity: 1.9  
Alcohol: 17%

### 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

Tenzan Shuzo is located within the Saga Prefecture of Kyushu Island. Kyushu is a large island just south of the main island of Honshu. Tenzan Shuzo was founded by the Shichida family originally as a water mill in 1861. The mill used beautiful, pristine mountain water from Mt. Tenzan to mill flour, produce noodles, and polish rice for neighboring sake breweries. In fact, the somen noodles they produced were nationally recognized. In 1875, the Shichida family purchased a neighboring sake brewery that was going out of business, and began producing sake themselves. The water mill stayed functional until 1960, when the family decided to convert it into part of the brewery, thus putting the entire family focus on brewing.

Tenzan Shuzo puts a focus on using locally grown rice, including native varieties such as *Nihonbare* and *Reihou*. They also use lots of locally grown *Yamadanishiki* rice. So committed to local rice, in 2005, Tenzan Shuzo formed the Tenzan Sake Rice Research Association, a collaboration between brewers and growers to share knowledge and produce the best possible product for their community. Tenzan Shuzo even owns and operates some rice fields themselves, which is quite rare in the sake world.

### TASTING NOTE

The aroma is a calm synthesis of honey and green apples. Beautifully clean on the palate, it provides a refined acidity reminding you of orange blossoms. Smooth with a flavor that consists of melon and cucumber with some tropical notes such as mango and papaya.

### FOOD PAIRING

Ramen noodle bowls, crisp salads,  
lobster with drawn butter – very versatile.



SCOPERTA IMPORTING | THE MARCHETTI COMPANY

216 | 321 | 4162

WWW.SCOPERTAIMPORTS.COM

8/20/2020