

GOZENSHU 1859



Bodaimoto Junmai

Tsuji Honten, Okayama Prefecture

SAKE DETAILS:

Rice: Omachi
Polish Rate: 65%
Sake Meter Value: +3
Acidity: 1.6
Alcohol: 15%

ABOUT "BODAIMOTO JUNMAI" STYLE SAKES

Bodaimoto refers to an ancient method of producing lactic acid for the fermentation starter. A combination of steamed and raw rice are left to soak in a tub of water in an ambient temperature around 80 degrees Fahrenheit, which creates an environment that lactic acid begins to produce. Lactic acid protects sake yeast, allowing it to flourish as the dominant microorganism. *Junmai* sakes are "pure rice" sakes, where no brewer's alcohol is added and tend to be richer and rounder in style. Therefore, this is a sake produced in the ancient Bodaimoto method, in the Junmai style, with no alcohol added.

ABOUT THE BREWERY

Gozenshu Brewery was founded in 1804 by a family of textile merchants. Located in upper Okayama, a sub-region known as "the country of fine brew," the land naturally provides excellent sake rice and ground water. The motto of Gozenshu Brewery is "being responsible for making the finest sake with locally sourced rice, water and true local craftsmanship". Since 2007, all of their sake has been made by Maiko Tsuji, the first woman Toji (brewmaster) in the prefecture.

Gozenshu Brewery has long held a focus on junmai styles of sake (as opposed to honjozo, or sake with brewer's alcohol added). This is due in part to the high-quality omachi rice grown locally in Okayama. Omachi stalks are very tall, and yield large, soft rice grains. It is one of the few heirloom rice varieties left in Japan, and produces a particularly rich and round taste. This plays very well with the natural profile of junmai sakes, which tend to have a richer mouthfeel and naturally lend themselves to the character of omachi rice. Over 50% of the brewery's production is omachi, something that is quite rare as it is a very cumbersome and fickle (yet rewarding) variety to work with.

TASTING NOTE

An incredibly complex and unique sake. Notes of green apple and pineapple make way to rich and savory aspects such as sweet rice, oatmeal, coconut and cream. Medium-bodied, but with a strong, lasting finish to allow this brew to stand up to hearty cuisine.

FOOD PAIRING

Hearty dishes like katsu-curry, coffee-crusted steak, pulled pork, or rich mushroom sauces.



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