

GOZENSHU 9

Bodaimoto Junmai

Tsuji Honten, Okayama Prefecture



SAKE DETAILS:

Rice: Omachi from Okayama

Polish Rate: 65%

Sake Meter Value: +4

Acidity: 1.4

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 conducive to lactic acid production. Lactic acid protects sake yeast, allowing it to flourish as the dominant microorganism. 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. Therefore this is a pure rice sake, produced in the ancient *Bodaimoto* method.

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

Modern style of sake with complex aroma of tree fruits and green vegetables.

On the palate, you can taste a creamy yogurt-like flavor that is very approachable. An elegant and clean finish provides a wide range of food pairing potential.

FOOD PAIRING

Wonderful with Provencal style summer dining, as well as classic sushi pairings.



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