

# GOZENSHU

## Bodaimoto Nigori

Tsuji Honten, Okayama Prefecture



### SAKE DETAILS:

Rice: Omachi from Okayama

Polish Rate: 65%

Sake Meter Value: +8

Acidity: 1.8

Alcohol: 17%

### ABOUT "BODAIMOTO JUNMAI NIGORI" 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. *Nigori* is a style of sake where a small amount of sake lees are retained in the bottle giving the sake a cloudy appearance, richer texture and often a degree of sweetness. Therefore this is a pure sake produced in the ancient *Bodaimoto* method, with a small amount of sake lees retained in the bottle.

### 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

A floral aroma of green apple and grapefruit followed by a mineral nuance.

This sake is a great bridge sake with wine, sharing some of the character of the Chenin Blanc grape. Crisp and clean finish, best served chilled.

### FOOD PAIRING

Wonderful with lobster, ramen noodles or even goat cheese.



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