

KAORI

Junmai Ginjo

Yamagata Honten, Yamaguchi Prefecture

SAKE DETAILS:

Rice: Yamadanishiki
Polish Rate: 60%
Sake Meter Value: +3
Acidity: 1.5
Alcohol: 14.5%

ABOUT "JUNMAI GINJO" STYLE 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. The term *Ginjo* means "specialized brew." *Ginjo* grade sakes must use rice polished to at least 60%, and generally employ labor intensive practices resulting in a more refined sake. Therefore, *Junmai Ginjo* sakes are pure rice brews, with a high polish rate and a specialized method of production.

ABOUT THE BREWERY

Yamagata Honten has been producing handcrafted sake on the southern tip of Japan's main island since 1875. The historic brewery began in the 8th year of the Meiji Restoration. This period marks the end of the shogunate (military rule) and a return to the Emperor as supreme ruler. It also was a period that saw an incredible rise in new sake breweries.

Yamagata Honten maintains a passion for the local ecology by only using locally grown rice from the Yamaguchi prefecture. Notably, they use locally grown *Yamadanishiki* rice to craft their "Kaori" sake, the flagship Junmai Ginjo grade sake in production since 1984. Yamadanishiki is a very popular sake-specific rice varietal. Its large, pure starchy center and low amounts of fats and proteins make it well suited for sake production. In addition to locally sourced rice, a portion of the brewery's earnings are donated to the preservation of the Hooded Crane, the official bird of the Yamaguchi prefecture.

Yamagata Honten puts a focus on crafting Ginjo grade sakes that exhibit a sublime balance which showcases textbook fruity and floral notes on the nose and palate. The team of seven brewers work as artisans to create sake that embodies their motto: "If you drink sake wholeheartedly, you can conquer the world."

TASTING NOTE

Floral notes of Japanese neroli (citrus blossom) and honeysuckle followed by white peach and citrus zest. Though this sake is highly aromatic, the flavor is refined with a hint of flint. Well-balanced acidity leads to a crisp and clean finish.

FOOD PAIRING

Vegetable dishes, white fish sashimi, shumai



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