

# MORI KO

## Daiginjo

Yamagata Honten, Yamaguchi Prefecture

### SAKE DETAILS:

Rice: Yamadanishiki  
Polish Rate: 40%  
Sake Meter Value: +1.5  
Acidity: 0.9  
Alcohol: 15.5%

### ABOUT "DAIGINJO" STYLE SAKES

The term *Daiginjo* is comprised of three kanji which translate to "very specialized brew." To be labeled as *Daiginjo*, the sake must use rice that has been polished to at least 50%. Other factors of the brewing process that are generally employed, but not legally required are: soaking rice in small batches, specialized application of the koji, long and cold fermentation stages, and very refined filtering. *Daiginjo* grade sakes tend to be more delicate, while exhibiting expressive fruity, floral aromas and tastes. Note that the absence of the term *Junmai* indicates that a small amount of distilled alcohol has been added to the sake.

### 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 that has been 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.

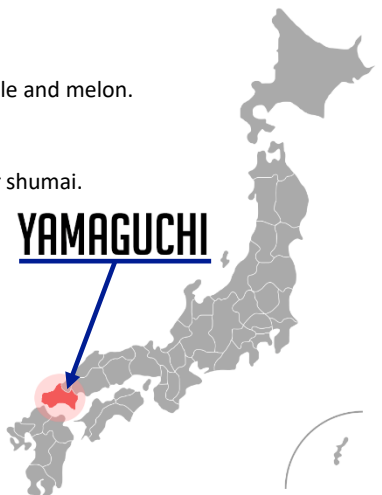
Yamagata Honten puts a focus on crafting *Ginjo grade* sakes that exhibit a sublime balance which showcases textbook fruity and floral notes on the nose and palate. The team of seven brewers work as artisans to create sake that embodies their motto: "If you drink sake wholeheartedly, you can conquer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

### TASTING NOTE

Very mild and delicate sake. Notes of white peach, red apple and melon.

### FOOD PAIRING

Pair with subtle foods such as classic sashimi, fresh tofu, or shumai.  
Make sure to taste this sake on its own as well.



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