

KAGUYAHIME

Junmai

Yamamoto Honke Co., Kyoto Prefecture

SAKE DETAILS:

Rice: Gohyakumangoku
Polish Rate: 60%
Sake Meter Value: -2
Acidity: 1.4
Alcohol: 14.5%

ABOUT THE PACKAGING & STYLE

Kaguyahime translates to “Bamboo Princess.” She is the protagonist of the famous Japanese folktale “Tale of the Bamboo Cutter.” The story goes that a simple farmer chopped down a bamboo stalk only to find a small baby inside. The baby would grow up to become a mythical princess who resides on the moon. In this package, rice paper depicts the sliced bamboo, with the princess inside while being silhouetted by the moon. This is a pure-rice sake (*Junmai*), thus only using the principle four ingredients of rice, water, yeast and koji.

ABOUT THE BREWERY

Yamamoto Honke has been producing sake in Kyoto since 1667. The brewery’s founder, Genbei Yamamoto had a vision for the sake of Kyoto, and now the 11th generation continues his mission. Truly an urban brewery, Yamamoto Honke is located in the heart of Kyoto and sources its spring water from the surrounding mountainside. Known for its especially soft and rich character, this water is known as “Shiragikui” or “white chrysanthemum water.”

Centuries ago, the brewery used the Takase and Yodo Rivers to distribute their sake all through the flourishing Osaka region. As trains and automobiles became prevalent, distribution grew to the Tokyo area. Today, Yamamoto Honke is an institution of Kyoto also owning a group of restaurants, offering tours and even allowing guests to potter their own sake cups. They are known for their classic Junmai sake, soft and fruity Ginjo sake, and their delicious Yuzu liqueur – a Japanese-style “limoncello.”

TASTING NOTE

Aroma of white peach and nectarine followed by coconut and yogurt. On the palate, the sake provides mild flavor of marshmallow and a hint of ‘ramune.’ Well-balanced with a touch of sweetness.

FOOD PAIRING

Hamachi sashimi, soba noodle and tofu dishes.



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8/20/2020