MIZU NO SHIRABE

Ginjo

Yamamoto Honke Co., Kyoto Prefecture

SAKE DETAILS:
Rice: Gohyakumangoku
Polish Rate: 60%
Sake Meter Value: +5
Acidity: 1.2
Alcohol: 14.5%

ABOUT "GINJO" STYLE SAKES
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. Notice that the term *Junmai* does not preface the term *Ginjo*. This tells the drinker that a small amount of brewer's alcohol has been added to the sake.

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
A well balanced, smooth and creamy texture with hints of marshmallows and cream. The presence of minerals and nice acidity leads to a lingering elegant finish. Just like the label suggests, the sake is so smooth that it matches not only Japanese cuisine, but goes nicely with Italian or French cuisine.

FOOD PAIRING
A nice sake to experiment with non-Japanese dishes. Buttery French cuisine, or Italian charcuterie make excellent matches.

KYOTO