SHINSEI

Junmai Daiginjo

Yamamoto Honke Co., Kyoto Prefecture

SAKE DETAILS:
Rice: Kyonokagayaki
Polish Rate: 50%
Sake Meter Value: +2
Acidity: 1.3
Alcohol: 15%

ABOUT "JUNMAI DAIGINJO" 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 *Daiginjo* means "very specialized brew." *Daiginjo* grade sakes must use rice polished to at least 50%, and generally employ labor intensive practices resulting in a more refined sake. Therefore, *Junmai Daiginjo* sakes are pure rice brews, with a high polish rate and a specialized method of production.

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 cool and full aroma of rice blossoms in unison. As it touches the palate, a sensation that is mellow - yet delicate - is experienced. Notes of marshmallow appease your senses. Medium dry.

FOOD PAIRING
Simple raw fish preparations such as sashimi, crudo, tuna Takaki, or ceviche.

KYOTO