

YUZU OMOI



Yuzu-Shu

Yamamoto Honke Co., Kyoto Prefecture

SAKE DETAILS:

Type: Sake-based yuzu liqueur

Sake Meter Value: -70

Acidity: 11

Alcohol: 7%

ABOUT FRUIT-BASED SAKES

Sake takes very well to fruit infusions, and just like wine, can be produced to a very high standard, similar to a fine Vermouth (though with fruit instead of herbs and spices). In this sake, high quality local yuzu fruit is infused and blended with Junmai Ginjo-grade sake to create an ethereal drinking experience. Yuzu is a Japanese citrus that tastes like a combination of lemon and clementine, and the taste sensation of this beverage is just divine.

ABOUT THE BREWERY

Yamamoto Honke has been producing sake in Kyoto since 1667. The brewery's founder, Genbee 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 mountain side. 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

Made with 100% of the natural yuzu fruit sourced from Kyoto.

Yuzu Omoi can be an ingredient for refreshing aperitif cocktails or an alternative for a finish line like an exotic Limoncello.

FOOD PAIRING

Serve chilled. Perfect on its own, or as a cocktail ingredient. Pairs well with slightly sweet, fruit-based desserts.

