

YATSUSHIKA

Tokubetsu Junmai

Yatsushika Brewery , Oita Prefecture

SAKE DETAILS:

Rice: Yamadanishiki

Polish Rate: 60%

Acidity: 1.4

Sake Meter Value: +1

ABOUT "TOKUBETSU JUNMAI" SAKES

Tokubetsu is a generalized term meaning there is something special about the sake. It has no legal definition. Sometimes it can mean a special type of rice was used, or special method of brewing was employed. In this case, the rice is polished to an unusually high rate for a *Junmai* style sake. Normally a polish rate this high would be reserved for *Ginjo* grade 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. Most *Junmai* sakes use rice polished to at least 70%, but no legal mandate exists. *Junmai* style sakes tend to be richer and rounder, while emphasizing more savory characteristics. Therefore is a "pure rice" sake that has a special element to it, in this case, the high polish rate.

ABOUT THE BREWERY

Deep in the scenic Kuju Mountain Range of Oita prefecture lies Yatsushika brewery. Since 1864, Yatsushika has produced high quality sake in the 'Roof of Kyushu', as the mountainous area is commonly known. Nestled in the hearth of nature, the secret of Yatsushika's flavor is twofold: the clear, fresh water delivered to the brewery by a 250 meter well tapping into a natural subsoil spring, and the cold winter climate perfect for brewing sake. Yatsushika produces a range of traditional sakes. They exhibit a signature light and dry style for which the brewery is known.

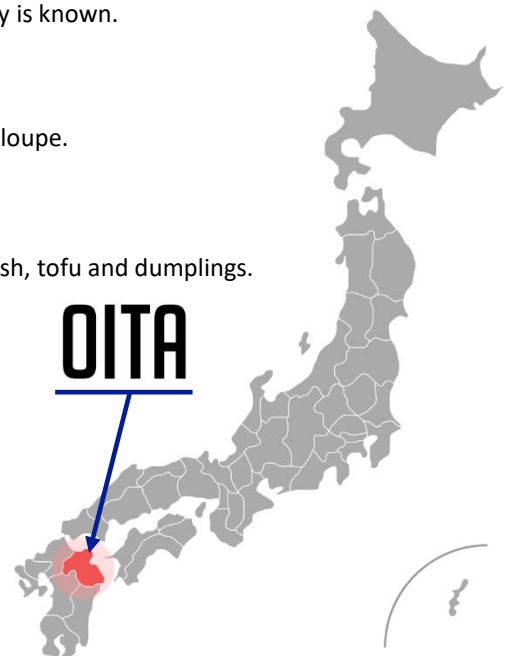
TASTING NOTE

Inviting aromas of sweet rice and cantaloupe.

Traditional rich Junmai profile.

FOOD PAIRING

Traditional pairings such as miso, raw fish, tofu and dumplings.



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