

# Suehiro Yamahai Junmai Ginjo



A step further in the discovery of Yamahai Junmai sake with Suehiro. On the palate, the taste is powerful, it mixes acidity and sweetness in a perfect balance. The notes are spicy, peppery, punctuated by a beautiful bitterness and drier sensations in the finishing.

**Push the discovery into the world of Yamahai with this Ginjo !**

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72cl - alc. 15.5% vol.

Product Type: Sake Nihonshu

Category: Junmai Ginjo Yamahai

Alcohol: Alc. 15.5% Vol.

Format: 72cl bottle

Producer: Suehiro Shuzo

Region: Pref. of Fukushima

Rice type: Gohyakumangoku

Rice milling: 55%

Tasting temp.: Cold to room temp.

Aromatic profile: Mineral, vivid

**About the brewery :** Suehiro Shuzo was founded in 1850 in Aizu, at the foot of Mount Bandai in the west of Fukushima Prefecture. The brewery grew enormously in importance during the Meiji era, to the point of becoming the official supplier to His Majesty the Emperor of Japan. But there was another key event of the period that made the brewery a benchmark in the world of sake. At the beginning of the Taisho era, in the 1910s, Kinichiro Kagi, an eminent researcher from the Institute for the Study of Fermentation Processes, stayed at the brewery with the idea of developing a new production method. For the first time, 'Kagi Shiki' was used, a technique that laid the foundations of the Yamahai method. This marked the end of the exhausting stirring work practised until then, and above all the invention of the Yamahai method (short for yama orishi haishi = the end of stirring), a revolution for brewers. The fermentation conditions were such that they allowed the concentration of lactic acid to increase naturally, without the need for mechanical movements. One hundred years later, the seventh generation of producers continues to perpetuate this know-how through Yamahai sakes of remarkable quality.

**Detailed tasting notes :** The Ginjo version of Suehiro's Yamahai. An elegant and balanced sake. A nose with floral and fruity notes, green apple, pineapple, and lactic notes. Round and powerful, it is balanced by a good liveliness and a marked acidity. The notes become spicy, peppery, punctuated by a beautiful bitterness and drier sensations. The finish comes back on ripe fruits, it is fresh and clear.

**Tasting advices :** Fine and delicate, Suehiro Yamahai Ginjo is to be discovered at different serving temperatures. Fresh, we are on the finesse and elegance. Heated, it becomes round and powerful.