Hanatomoe Mizumoto



A fascinating sake, by its method and its unique aromatic profile. Lively, fresh, fruity and complex. A strong impact, with a present and deep umami, powerful flavors. A sake to be discovered absolutely.

Vivid and deep at the same time, a unique sake.

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72cl - alc. 17% vol.

Product Type: Sake Nihonshu
Category: Kimoto Junmaï Genshu
Alcohol: Alc. 17% Vol.
Format: 72cl bottle
Producer: Miyoshino Jozo
Region: Pref. of Nara
Rice type: Gin no sato
Rice milling: 70%
Tasting temp.: Cold to room temp.
Aromatic profile: Rich, powerful

About the brewery : Miyoshino Jozo is a craft brewery located in the region of Yoshino, Nara Prefecture, a place nicknamed "Senbonzakura" in reference to the many cherry trees that cover the surrounding hills. Yoshino is home to the Shoryaku-ji temple, where during the Muromachi period (from 1336 to 1573) a group of monks produced their own sake using a very special technique known as 'Bodaïmoto'. To prevent the moromi (fermenting rice) from spoiling, the monks found the trick of starting the fermentation with spring water in which a certain quantity of rice had been soaked. It was later shown that this soaking significantly increased the concentration of lactic acid. This compound is essential for preventing bacterial growth at the start of fermentation. So, by using this method, they ensured the good health of their production. Ancient writings detailing this method were discovered by chance and have been studied and put into practice. The Miyoshino Jozo brewery is one of the few in Japan to use this method to make its sakes. The result is very distinctive sakes with a lovely acidity. Exceptionally, all their sakes are produced in casks made from sugui wood, the Japanese cedar.

Notes de dégustation détaillées : Un saké Kimoto élaboré selon une technique inspirée d’écrits ancien, technique dite du Bodaïmoto. Elle consiste à faire tremper le riz dans l’eau avant le démarrage de la fermentation afin d’augmenter la concentration en acide lactique et de prévenir le développement de bactéries indésirables. Une originalité vient du fait que la fermentation est assurée par des levures indigènes. Celles-ci sont présentes dans l’air ambiant de la brasserie et non pas ajoutées comme cela se fait classiquement. Le résultat est surprenant : un saké riche, à l’acidité marquée, des saveurs sauvages et puissantes de sous-bois, de champignon, mais aussi de beaucoup de fraîcheur avec de magnifiques notes d’agrumes.

Conseils de dégustation : Un profil aromatique fascinant à découvrir sur des préparations riches en umami, sur des saveurs profondes et puissantes, le gibier, les viandes, les poissons marinés ou grillés. A consommer à différentes températures, de frais à chambré.