

Hanatomoe Nature x Nature



Nature × Nature is a very original sake, fermented only with natural yeasts, without addition of any other yeasts. Brewing with natural microorganisms requires more time and complicity, but gives to the final product a rich and complex character !

Doubly natural, delicate and fruity

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50cl - alc. 13% vol.

Product Type: Sake Nihonshu
Category: Kimoto Junmai Kijoshu
Alcohol: Alc. 13% Vol.
Format: 50cl bottle
Producer: Miyoshino Jozo
Region: Pref. of Nara
Rice type: Gin no sato
Rice milling: 70%
Tasting temp.: Cold
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 'Bodaimoto'. 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 since 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.

Detailed tasting notes : Nature x Nature is produced by young Toji Mariko Léveillé. It's a Yamahai sake, with no added lactic acid and, above all, a sake in which fermentation is carried out by the yeasts naturally present in the brewery's atmosphere. It is also a Kijoshu, a sake where the water that is usually added during fermentation is replaced by sake to concentrate and preserve the aromas and keep the smoothness. Very distinctive, round and super fruity, aromatic and remarkably fine. In the end, a lot of freshness with magnificent fruity notes.

Serving suggestions : Serve chilled, with the delicate dishes of Japanese cuisine, but also with elaborate French cuisine, for which it was designed, cheeses and desserts.