An Bizen Omachi Muroka Tokubetsu Junmai



In the An sake range, Tokubetsu Junmai represents the first step on the road to becoming an Omachi-style connoisseur. A Tokubetsu Junmai with superb expressiveness and incredible complexity, made possible precisely by the use of this rice variety. Omachi rice is difficult to grow, but the fruits are harvested in the glass !

A junmai for "Omachista"

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72cl - alc. 16% vol.

Product Type: Sake Nihonshu
Category: Tokubetsu Junmaï
Alcohol: Alc. 16% Vol.
Format: 72cl bottle
Producer: Kumaya Shuzo
Region: Préf. de Okayama
Rice type: Omachi
Rice milling: 60%
Tasting temp.: Cold to hot
Aromatic profile: Rich, powerful

About the brewery : The Kumaya Shuzo brewery was founded by the Ihoriya family during the Edo period, two and a half centuries ago. Originally from Kumano, on the Kishu Peninsula, they settled in present-day Kurashiki first to help build the temple annex to the Kumano Grand Shrine. This put the brewery on one of Japan's best-known pilgrimage routes, on the way to Kagawa on the island of Shikoku. Under the impetus of current manager Haruo Ihoriya, the brewery has returned to the local terroir, using "Bizen Omachi" rice, Bizen being the ancient name of this province to the south-east of Okayama. Sakes made from Omachi rice have a rich, flavorful style that requires a certain maturation time. In this case, one to two years before bottling. More recently, the city of Kurashiki has established a worldwide reputation for the production of high-quality denim. Kumaya Shuzo has chosen to highlight this particularity with the design of the An range labels, which feature different styles of fabric made in the region.

Detailed tasting notes : A sake made from Omachi rice from the Okayama region. A rice that produces elegant, complex sakes, but which is difficult to grow because the height of the plants at maturity makes it particularly susceptible to typhoon damage. The Okayama region is fortunate to be protected from the elements by the surrounding mountain range. It produces 90% of the Omachi rice grown in Japan. The result is a truly distinctive local sake ! This Omachi Tokubetsu Junmai is also unfiltered on a charcoal bed (Muroka) before bottling. This preserves the rich umami profile typical of sake made with Omachi rice. On the nose, lively aromas of pear and melon intermingle, both fresh and sweet, accompanied by a beautiful complexity that evolves into hints of walnut. On the palate, the fruity character is accentuated by notes of ripe mango. The sweetness on the palate is accompanied by rich umami and acidity that lend a lively quality to the whole.

Tasting notes : A sake that can be enjoyed chilled or at room temperature, and that goes well with an infinite number of dishes. Perfect as an aperitif, it is as accessible to the neophyte as it is interesting for the connoisseur.