

# Iwanoi i240 Yamahai Junmai Ginjo Nama Yamadanishiki



You can feel the frothy sensation caused by the powerful fermentation using Iwanoi's ultra-hard water.

## The only Yamahai sake in the “i240” series

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72cl - Alc. 17% Vol.

Product Type: Sake Nihonshu  
Category: Junmai Ginjo Genshu  
Alcohol: Alc. 17% Vol.  
Format: 72cl bottle  
Producer: Iwase Shuzo  
Region: Préf. de Chiba  
Rice type: Yamadanishiki  
Rice milling: 55%  
Aromatic profile: Mineral, vivid

**About the brewery :** Iwase Shuzo was founded in 1723 and is known as one of the best breweries among sake lovers for its unique quality and taste. About 10 minutes from the warehouse lies the Onjuku coast, nicknamed the “Moon Desert”. The brewing water used in the brewery comes from groundwater that flows through the shell layer due to its proximity to the coast, and has one of the highest levels of hardness in Japan, ranging from 13 to 15. If there's plenty of calcium and magnesium, nutrients are plentiful and fermentation will be active. The unwavering spirit of dedicated brewers has taken traditional sake-making to new heights. In 1947, IWANOI received the “Best Sake in Japan” award and has since been selected as a favorite by many sake lovers and celebrities, including former French Prime Minister Jacques Chirac, who appreciated IWANOI at the “Grand Prix de la Culture Mondiale” and subsequently requested that the bottles be sent back to France to share with his friends, as well as former US President Ronald Reagan, who brought IWANOI back as a souvenir from Japan. In 2016, IWANOI was distinguished as one of Japan's highest-rated prestigious sakes, by world-renowned wine critic Robert Parker.

**Detailed tasting notes :** The nose is quite pronounced, relatively sweet with notes of melon. The taste has the acidity typical of Yamahai and the deep flavor worthy of Yamada Nishiki. Fruity flavors such as melon and pear are also present.

**Serving suggestions :** Goes well with fish, seafood and vegetarian dishes.