An Bizen Omachi Junmai Daiginjo Genshu



This sake, with its fruity aromas of pear, mango and peach, enhanced by the depth of Omachi rice, is best enjoyed chilled, and is ideal with delicate dishes such as ceviche or fresh fruit desserts.

Fruity, balanced, deep

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72cl - alc. 16% vol.

Product Type: Sake Nihonshu
Category: Junmaï Daïginjo Genshu
Alcohol: Alc. 16% Vol.
Format: 72cl bottle
Producer: Kumaya Shuzo
Region: Préf. de Okayama
Rice type: Omachi
Rice milling: 48%
Tasting temp.: Cold

Detailed tasting notes: This sake offers a richly fruity aromatic profile, dominated by elegant notes of pear, mango and white peach. These perfectly integrated aromas blend with the characteristic depth and roundness of Omachi rice, creating a taste experience of great complexity and harmony. Its velvety texture and balance of sweetness and acidity reinforce its uniqueness, making each sip an irresistible invitation to savor another.

Suggested pairings: Ideally served chilled, at a temperature of 10 to 12°C, this sake unfolds its full fruity palette and depth. It pairs magnificently with refined dishes such as salmon tartar, ceviche or lightly seasoned seafood, which bring out its exotic fruit notes. For a more daring pairing, try it with fresh fruit desserts such as peach tart or mango panna cotta, which will prolong its gourmet character.

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.