

Suginishiki Bodaimoto Junmai



This Bodaimoto sake, aged for one year, is elegant and round, with notes of dried fruits such as walnuts and almonds, perfect with fried fish, sushi and salads.

Elegant, round, fruity

72cl - Alc. 13.8% Vol.

Product Type: Sake Nihonshu

Category: Junmai Kimoto

Alcohol: Alc. 13.8% Vol.

Format: 72cl bottle

Producer: Sugii Shuzo

Region: Pref. of Shizuoka

Rice type: Homarefuji

Rice milling: 70%

Tasting temp.: Cold to room temp.

Detailed tasting notes: Bodaimoto is produced using a very special ancestral method: a sachet of cooked rice and Koji are macerated in 18L of water with raw rice, which is used to produce the pied de cuve to obtain lactic acid and indigenous yeasts. After a week's waiting, the raw rice in the water is cooked and the pied de cuve is prepared with the water. This technique, combined with 1 year's ageing, produces an elegant sake dominated by notes of dried fruit (walnuts, almonds) and a lovely roundness.

Pairings: Fried fish, sushi, spring salad. Serve chilled or at room temperature.

About the brewery: Founded in 1842 by the Sugii family, the brewery of the same name produces very traditional sakes with great care. Located in Shizuoka prefecture, on the historic Tokaido road that linked Tokyo to Kyoto, passing by nearby Mount Fuji. The brewery has preserved all the ancestral techniques of sake production (Kimoto, Yamahai and Bodaimoto...), enabling them to preserve and continue to offer authentic, traditional sakes, rejecting the modern style that is becoming widespread.