Harada x Service à Saké en Bambou



A composition including a bottle of Harada Junmai Ginjo and a bamboo sake set for tasting.

A Ginjo with lots of character!

72cl - alc. 17% vol.

Dimensions:
Decanter h: 21 cm - Diam.: 6cm 32cl
Choko : h 5.5 cm Diam. : 4.5 cm
Made in Japan

Product Type: Sake Nihonshu
Category: Junmaï Ginjo Genshu
Alcohol: Alc. 17% Vol.
Format: 72cl bottle
Producer: Hatsumomidi
Region: Pref. de Yamaguchi
Rice type: Yamadanishiki, Saitonoshizuku
Rice milling: 55%
Tasting temp.: Cold
Aromatic profile: Expressive, fruity

Detailed tasting notes: Yellow highlights. A pronounced nose of rice powder and citrus zest. Notes of ripe fruit. Rich and unctuous on the palate, the attack is as powerful as it is complex, with an aroma of dried ripe fruit and apricot. The finish is long and pleasant.

Suggested pairings: To accompany Peking duck, game, Nitsuke fish or marbled meats. Serve at room temperature or slightly chilled.

About the brewery: The Hatsumomidi brewery is located in Shunan (Yamaguchi Prefecture) on the Seto Sea. Founded in 1819, during the Edo period, it has been owned by the Harada family for 12 generations. Although it fell on hard times in the 70s, it was admirably reborn in 2003 under the impetus of Yasuhiro Harada as a “Four Seasons Brewery”. The idea is to offer customers new, fresh products throughout the year. Annual production volumes are relatively low, in the order of 300 to 340 goku (54 to 62,000 liters). Hatsumomidi uses water from the Shikano spring in Kano, a little further north in the Chugoku mountains. This light, low mineral content water is the source of the famous Nishiki River. For rice, only the Yamada Nishiki and Saito no Shizuku strains grown locally in Yamaguchi are used in production. Saito-no-Shizuku is a unique sake rice from Yamaguchi prefecture. It is produced by crossing Kokuryo Miyako and Saikai 222 (from Yamada Nishiki). Initially called Yamaguchi Sake Numéro 1, its cultivation is characterized by good resistance to collapse. Brewing trials carried out since 2003 have revealed its ability to bring roundness and smoothness to sake. Since then, it has become a very popular and emblematic rice in Yamaguchi prefecture.