

Sankan Omachi 45 Junmai Daiginjo Nama Genshu



An original choice for this Daiginjo is the use of n°9 yeast. The idea is to express the potential of a 45% polished Omachi rice, without pushing the aromas, and thus remain light. The focus is on umami. High acidity for a sharp Daiginjo. Spicy, balanced and light for genshu, an almost tannic sake.

Lightness in the Omachi style

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72cl - Alc. 16.5% Vol.

Product Type: Sake Nihonshu

Category: Junmai Daiginjo Nama Genshu

Alcohol: Alc. 16.5% Vol.

Format: 72cl bottle

Producer: Sankan Shuzo

Region: Préf. de Okayama

Rice type: Omachi

Rice milling: 45%

Tasting temp.: Cold

Detailed tasting notes: Beautiful golden highlights and an elegant nose of green apple and pear. On the palate, the attack is supple, expressing beautiful rice aromas before a beautiful rise in power punctuated by a beautiful acidity evoking citrus zests. A sake with lots of impact, rich, powerful umami and good acidity, yet clean and crisp. The spices linger for a long time on the warm, bitter finish, giving it a freshness all of its own.

Tasting suggestions: for sophisticated pairings. Sushi, caviar, with fish that are both mineral and fatty, such as horse mackerel, mackerel and sardine sushi. The acidity refreshes the palate without disturbing the taste of the food.

About the brewery: once covered by salt marshes, the coastline where the brewery is located is home to a freshwater spring called “mikoe no mizu”, once used as running water by local residents. Although close to the sea, this water is not salty, as it is naturally purified by passing through layers of granite. Ideal for brewing sake, it is characterized by an absence of iron, a high magnesium content, very little calcium and a hardness index of 94, particularly high for Japanese water.

All sakés from sakan are classified as Tokutei-Meisho-Shu and made according to Ginjo methods. The koji is prepared entirely by hand, with meticulous attention to detail, and fermentation takes place in small vats to ensure precise temperature control.

The Sankan style is distinguished by dry, full-bodied sakes, designed to magnify local cuisine, especially seafood from the nearby port of Shimotsui. Two of the brewery's sakes won awards from the Emperor at the 1903 and 1911 exhibitions. This inspired the brand to take the name “Sankan”, which means “Three Crowns”, with the aim of obtaining a third distinction. Now run by the eldest son in a bid for renewal, the house welcomed a new brewmaster in 2019, tasked with developing cuvées that fully embody Sankan Shuzo's unique identity, true to its motto: “Sake brewing as the only passion”.