

# Hanatomoe Yamahai

## Product features:

Product Type: Sake Nihonshu  
 Category: Kimoto Junmai Genshu  
 Alcohol: Alc. 17% Vol.  
 Format: 72cl bottle  
 Producer: Miyoshino Jozo  
 Region: Pref. of Nara  
 Rice type: Gimnosato  
 Rice milling: 70%  
 Tasting temp.: Cold to room temp.  
 Aromatic profile: Rich, powerful



## Product short description:

A Yamahai sake made with natural yeasts, without addition by the brewer. It is produced in the heart of winter, when the temperatures are coldest, the ideal conditions to obtain the best lactic acid concentrations in the yamahai method, and thus protect the moromi, the fermentation.

## Lively and deep at the same time, a unique sake

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72cl - alc. 16% vol.

## Product description:

**About the brewery :** Miyoshino Jozo is a craft brewery located in the region of Yoshino, Nara Prefecture, a place nicknamed "Senbonzakura" in reference to the many cherry trees that cover the surrounding hills. Yoshino is home to the Shoryaku-ji temple, where during the Muromachi period (from 1336 to 1573) a group of monks produced their own sake using a very special technique known as 'Bodaimoto'. To prevent the moromi (fermenting rice) from spoiling, the monks found the trick of starting the fermentation with spring water in which a certain quantity of rice had been soaked. It was later shown that this soaking significantly increased the concentration of lactic acid. This compound is essential for preventing bacterial growth at the start

of fermentation. So, by using this method, they ensured the good health of their production. Ancient writings detailing this method were discovered by chance and have since been studied and put into practice. The Miyoshino Jozo brewery is one of the few in Japan to use this method to make its sakes. The result is very distinctive sakes with a lovely acidity. Exceptionally, all their sakes are produced in casks made from sugui wood, the Japanese cedar.

**Detailed tasting notes :** A Yamahai sake made with natural yeasts, with no additions by the brewer. It is produced in the depths of winter, when temperatures are coldest, as these are the ideal conditions for obtaining the highest concentrations of lactic acid in the Yamahai method, thus protecting the moromi. A sake with a nose marked by notes of citrus, lemon and lime, and tropical fruit. Powerful on the palate, with a surprisingly marked acidity. The finish remains soft, with lactic yoghurt aromas moderated by a good bitterness (amazupai, bittersweet). The finish is clean and crisp.

**Serving suggestions :** A very acidic sake, to be enjoyed with powerful dishes, meats, marinated fish and cheeses. Drink at different temperatures, from chilled to well-chilled.