Dan Bizen Omachi



The nose is elegant, with fruity notes of apple and slightly lactic notes. It is rich and creamy in the mouth, umami is present. A deep-flavored sake punctuated by hints of bitterness and a nice acidity. The finish is very clear.

Produced according to the Yamahaï method, we have here a very sophisticated sake

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72cl - alc. 16.5% vol.

Product Type: Sake Nihonshu
Category: Junmaï Ginjo Yamahaï
Alcohol: Alc. 16.5% Vol.
Format: 72cl bottle
Producer: Sasaichi Shuzo
Region: Pref. of Yamanashi
Rice type: Bizen Omachi
Rice milling: 55%
Tasting temp.: Cold to room temp.
Aromatic profile: Rich, powerful

About the brewery : Sasaichi Shuzo is based in Otsuki-shi, in the heart of Yamanashi prefecture. It was founded in 1661 as Hanadaya, then renamed Sasaichi Shuzo in 1919. Like most Kura factories, it modernised very rapidly during the 20th century, integrating a wide range of equipment to facilitate the sake-making process and moving irreversibly towards mass production.But very recently, in 2013, under the impetus of the younger generation, the company decided to do away with all this equipment and embark on a more qualitative and humane production path. The transition is being made by installing equipment designed not to automate production, but to take care in preparing the ingredients (one example being the use of the latest generation of rice washing machines, capable of producing 'dry steam'). The emphasis is on the preparation of the koji, and on each stage of the sake-making process, which is done by hand.
Sasaichi Shuzo is no slouch when it comes to ingredients. It uses underground water from Mount Fuji; the brewery has its own in situ spring called Gozensui. Similarly, the rice strains are ultra-qualitative, using locally-grown Yamadanishiki, Omachi and Yumesansui. The return to a traditional method of production was a real surprise, and is set to become one of the greatest success stories in the world of sake. Nobody imagined such a return to quality, but that was without counting on the talent of the young Toji Masakazu Ito, trained in the country's greatest kuras and very committed to his mission. Dan means 'beginning', like a resurrection for this brewery. The sakes are part of a very interesting approach, because when creating new products, the toji thinks first and foremost about associations with food! As a result, all Sasaichi Shuzo's sakes are more typical than overly expressive, with very reasonable fruity accents. In short, the ideal qualities to accompany a meal.

Detailed tasting notes : The nose is elegant, with fruity notes of apple and slightly lactic notes. It is rich and creamy on the palate, with plenty of umami. A sake with deep flavours punctuated by a hint of bitterness and fine acidity. The finish is very clean. If you like elegant Yamahai, Dan is perfect. It has all the hallmarks of a Yamahai, with depth, while remaining very fresh.

Serving suggestions : Enjoy throughout the meal, served chilled or at room temperature. With seafood, raw or

cooked fish, grilled red meat or even dishes in sauce.