

Izumo Jidenshu

Product features:

Product Type: Sake Nihonshu
Category: Futsuushu
Alcohol: Alc. 13.5% Vol.
Format: 72cl bottle
Producer: Yoneda Shuzo
Region: Pref. of Shimane
Rice type: Mochi rice
Tasting temp.: Cold to room temp.
Aromatic profile: Rich, powerful



Product short description:

Originally intended for cooking and used in preparations of the Izumo region, it is as magnificent as it is and very interesting to taste. A rich umami, a beautiful sweetness and a unique texture give a new dimension to cooking fish in broth. It is also used as a seasoning.

One of a kind, to taste absolutely !

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72cl -alc. 13% vol.

Product description:

About the brewery : Yoneda Shuzo, named after its current owner, was founded in 1896 (Meiji 29) as Japan Sake Brewery. It is located in Matsue, a city surrounded by water. The sea, rivers, lakes, nature is abundant. The air and water are pure and allow to grow rice of excellent quality. The brewery proudly produces Izumo Jidenshu sake, a product that has long been used as a condiment for the typical preparations of the Izumo region. An inseparable element of the culinary culture of Izumo. Jidenshu is made from glutinous rice, koji is twice as abundant as conventional sake, and the water is about half of the sake. The production lasts about 3 months, before an essential rest period. The finish is the secret part of the production: wood ash is added before

pressing.

Detailed tasting notes : This sake is originally designed for the cuisine of the Izumo region. With a rich umami, a beautiful sweetness and a unique texture, it brings a new dimension to fish dishes, preparing broths, and can be used as a seasoning. But it's also a nice surprise tasted as is! There are superb tertiary aromas of nuts, caramel, hazelnut and chocolate. It is reminiscent of Chinese shokoshu. Buttery, generous, the nose is confusing and it almost feels like an Italian amaro. The palate is supple, marked by smooth notes of coffee and caramel. Finally very pleasant, a beautiful sweetness, generous aromas, and a velvety texture.