

# Maekake Kameizumi

## Product features:



## Product short description:

Maekake is the traditional apron of the sake brewers, and each brewery has his own. Always blue in color, this tradition is five times secular. Here is the one from Kameizumi Shuzo brewery in the locality of Kochi.

## The elegant Maekake of the Kameizumi Shuzo brewery

## Product description:

**About the brewery :** Kameizumi Shuzo was established in 1897 on the island of Shikoku, the smallest of the four main islands in the Japanese archipelago. In the warm and picturesque town of Tosa, in Kochi Prefecture, between the mountains and the ocean, producing sake is no easy task, as the region is hot and humid - not exactly optimal conditions. Setting up a brewery therefore requires considerable work and a thorough knowledge of fermentation techniques. But the small team at Kameizumi Shuzo has risen to the challenge with panache. Five people producing low-volume premium sakes, from dry Junmai to fruity, fresh Daiginjo. A special effort has been made to use a yeast strain called 'CEL24', created by the local sake producers' association. By sticking to traditional methods, Kameizumi Shuzo's brewery is quietly establishing its reputation well beyond the boundaries of the prefecture. A great success, given that until now the region's sake was consumed mainly locally.

