

Minami Tokubetsu Junmai



Produced from Matsuyama Mii rice, emblematic of the Kochi region, a locally developed yeast is also used. This sake is a perfect example of the Tosa locality's style: a marked acidity, an aroma of fruit and a soft, yet dry and crisp sake.

Lively and aromatic, in the pure style of Tosa sakes

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72cl - alc. 16% vol.

Product Type: Sake Nihonshu

Category: Tokubetsu Junmai

Alcohol: Alc. 16% Vol.

Format: 72cl bottle

Producer: Minamizake

Region: Pref. of Kochi

Rice type: MatsuyamaMii

Rice milling: 60%

Tasting temp.: Cold to hot

Aromatic profile: Mineral, vivid

About the brewery : The Minami family's business was founded during the Edo period. Initially, they were wholesalers based in the town of Yasuda, a place blessed by the gods between the sea and the mountains, with the Yanase forest close by. The river Yasuda flows past the brewery before emptying into Tosa Bay. This is a very popular spot for fishermen, thanks to the excellent quality of the water and the abundance of fish. It is precisely this water that provides the essential element for brewing sake, earning Minami Shuzojo the nickname "Tamanoi" (the fountain "with water like a jewel"). Annual production volumes are low, at just 300 goku (54,000 litres), making this a small kura that has always concentrated on the quality of its sake.

The region is renowned for its great sake drinkers, but that didn't stop Sadaharu Minami, the former Kuramoto, from feeling the need to offer his products outside the prefecture. In 1998, he launched a new brand called "Minami" with the ambition of conquering the country.

Detailed tasting notes : Slightly amber in colour, with light yellow reflections. The nose is lactic, but also fruity, with notes of pear, banana and strawberry. It is fresh and clean, reminiscent of rice powder. The palate is both lively and unctuous, spicy, very clean, on the quality of water. It becomes dry, punctuated by a beautiful bitterness that brings more clarity. Refreshing, it returns to the purity of the water. On the finish, a good bitterness provides clean and dry sensations. It is long, persistent on the bitters, the young and crunchy pear. In conclusion: a sake punctuated by bitter and spicy notes that give it its sharpness.

Pairings advices : Magnificent on oysters, but also on all seafood, razor clams, scallops, etc... Raw fish. It can be served heated to enhance its flavours. It also goes well with grilled red meats and spicy dishes.