

# Shichiken Namanama Junmai Namazake 30cl



An unpasteurized sake that expresses intact the purity of spring water from Hakushu. Nose on fruity notes, apples and tropical fruits, mixed with lactic notes. A lot of freshness in mouth, a juicy sake, but still round and creamy. We end with a nice acidity, bitterness. A clear, supple and light finish.

**Pur, fresh, on the quality of spring water**

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30cl - acl. 15% vol.

Product Type: Sake Nihonshu

Category: Junmai Namazake

Alcohol: Alc. 15% Vol.

Format: 30cl bottle

Producer: Yamanashi Meijo

Region: Pref. of Yamanashi

Rice type: Hitogokochi et Asahinoyume

Rice milling: 70%

Tasting temp.: Cold

Aromatic profile: Refreshing, floral

**About the brewery :** The Yamanashi Meijo brewery is located at the foot of the Japanese Alps, in the north of Yamanashi prefecture, on the island of Honshu. It was founded in 1750 by the descendant of a long line of brewers originally based in the Nagano region. Mr. Kitahara, then representing the seventh generation of this family, discovered water of exceptional quality in the heart of the Hakushu locality. He decided to set up his own brewery there. This pure water comes from the melting snow of Mount Kai Komagatake, whose summit rises to an altitude of over 2900m. It feeds the region's springs after being slowly filtered through the granite rock, loading itself with minerals essential to sake production. The reputation of Yamanashi Meijo quickly spread beyond the boundaries of the locality, to the point where it became a popular place to visit for Emperor Meiji, who stayed here during his official visits. Since then, the majestic family home has been elevated to the status of a Japanese landmark. Today, sake-making is still a family affair, and the 13th generation takes care of the details, including long, low-temperature fermentations, to preserve the signature of Yamanashi Meijo sakes: delicate yet rich, with the remarkable quality of spring water intact.

**Detailed tasting notes :** Shichiken's unpasteurized version focuses with this sake on restoring intact the sensations of purity of the water at its disposal. The nose is markedly fruity, with apples and tropical fruits mingling with the lactic notes typical of this category. On the palate, there's plenty of freshness, a juicy sake that remains round and creamy. It finishes with a fine acidity and bitterness. The finish is clear, supple and light.

**Suggested pairings :** A sake that goes equally well with raw, fresh preparations such as sashimi and carpaccio, and with seafood broths. Choose creamy cheeses and desserts.