

Hanatomoe Mizumoto Nama

Product features:

Product Type: Sake Nihonshu
Category: Kimoto Junmai Genshu
Alcohol: Alc. 17% Vol.
Format: 72cl bottle
Producer: Miyoshino Jozo
Region: Pref. of Nara
Rice type: Gimnosato
Rice milling: 70%
Tasting temp.: Cold to room temp.
Aromatic profile: Rich, powerful



Product short description:

The unpasteurised version of the fascinating Hanatomoe Mizumoto sake. The complexity and power are there, with the added liveliness and freshness of being unpasteurised. A strong impact, and a very present umami.

A must-try ! The nama version of a powerful sake, a unique experience

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72cl - alc. 17% vol.

Product description:

About the brewery : Miyoshino Jozo is a craft brewery located in the region of Yoshino, Nara Prefecture, a place nicknamed "Senbonzakura" in reference to the many cherry trees that cover the surrounding hills. Yoshino is home to the Shoryaku-ji temple, where during the Muromachi period (1336-1573) a group of monks produced their own sake using a very special technique known as 'Bodaiimoto'. To prevent the moromi (fermenting rice) from spoiling, the monks found the trick of starting the fermentation with spring water in which a certain quantity of rice had been soaked. It was later shown that this soaking significantly increased the concentration of lactic

acid. This compound is essential for preventing bacterial growth at the start of fermentation. So, by using this method, they ensured the good health of their production. Ancient writings detailing this method were discovered by chance and have been studied and put into practice. The Miyoshino Jozo brewery is one of the few in Japan to use this method to make its sakes. The result is very distinctive sakes with a lovely acidity. Exceptionally, all their sakes are produced in casks made from sugui wood, the Japanese cedar.

Detailed tasting notes : A Kimoto sake made using a technique inspired by ancient writings, known as the Bodaimoto technique. This consists of soaking the rice in water before fermentation begins in order to increase the concentration of lactic acid and prevent the development of undesirable bacteria. One original feature is that the fermentation is carried out by indigenous yeasts. These are present in the ambient air of the brewery and are not added as is traditionally the case. The result is surprising: a rich sake with marked acidity, wild and powerful flavours of undergrowth and mushroom, but also plenty of freshness with magnificent citrus notes. This version is unpasteurised, which gives it a lovely liveliness and plenty of freshness.

Serving suggestions : A fascinating aromatic profile to discover with umami-rich dishes, deep, powerful flavours, game, meat, marinated or grilled fish. Drink at different temperatures, from chilled to room temperature.