

# Yamasan Masamune Koteki



This Junmai Ginjo sake, named after the Saka Shrine, dedicated to the veneration of the deities of sake brewing, is produced from rice grown exclusively in the Shimane Prefecture and polished to at least 60%. Aged for over three years in a 140-year-old brewery.

## A koshu dense and elegant

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72cl - Alc. 16% Vol.

Product Type: Sake Nihonshu  
Category: Junmai Koshu  
Alcohol: Alc. 18% Vol.  
Format: 72cl bottle  
Producer: Sakemochida Honten  
Region: Pref. of Shimane  
Rice type: Sakanishiki  
Rice milling: 60%  
Tasting temp.: Cold to room temp.  
Aromatic profile: Rich, powerful

**About the brewery :** Sakemochida Honten is a small family brewery that has been producing traditional sake for over 140 years in Izumo, Shimane Prefecture. Izumo has been deeply involved in sake-making since ancient times, and is considered by many to be the birthplace of Nihonshu. Legend has it that all the gods - and there are eight million of them in Shintoism - gather at the Izumo Matsuo shrine for a feast lasting 180 days. The street where the Sakemochida Honten is located is called "Kitano Kaido", a classic district where you can still admire the old wooden buildings, a must-see.

**Detailed tasting notes :** This sake has a beautiful amber color and a sweet, mature aroma. The acidity is light, while the umami, developed over the aging process, brings remarkable depth and density. Despite its deep flavor, it remains sufficiently fluid and light to be enjoyed during meals.

**Serving suggestions :** It pairs wonderfully with marinated vegetables, white fish, grilled chicken, caramel desserts, and aged cheeses.