

Hanatomoe Tarumaru



In Japanese, a Tarumaru is the piece of tiled wood extracted from cedar trunks, between the heartwood and sapwood, and used to make barrels (taru). The idea behind the production of this sake is to highlight the craftsmanship of Yoshino and the quality of the local cedar, which is known for its tight fibres, an ideal wood for preserving sake.

Made from Yoshino cedar wood

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72cl - alc. 15% vol.

Product Type: Sake Nihonshu

Category: Junmai Taruzake

Alcohol: Alc. 15% Vol.

Format: 72cl bottle

Producer: Miyoshino Jozo

Region: Pref. of Nara

Rice type: Gin No Sato

Rice milling: 70%

Tasting temp.: Cold to hot

Aromatic profile: Mineral, vivid

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 (from 1336 to 1573) a group of monks produced their own sake using a very special technique known as 'Bodaïmoto'. 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 : In Japanese, a Tarumaru is the tiled piece of wood extracted from cedar trunks, between the heartwood and sapwood, and used to make barrels (taru). The idea behind the production of this sake is to highlight the craftsmanship of Yoshino and the quality of the local cedar, which is known for its tight fibres, an ideal wood for preserving sake. Sake was transported by boat from Nada to Edo. The brewery wanted to recreate this journey by ageing the sake for 7 to 10 days in barrels before bottling, just long enough for it to absorb the gentle woody fragrances.

Tarumaru is a blend of a Yamahai and a sake produced using the sokujo method, still using natural yeasts, Miyoshino Jozo's trademark. It has a lovely golden colour and a fresh nose with pleasant woody, honey and citrus notes, underlined by a hint of acidity. On the palate, the attack is round, with umami well present. A fine structure, with acidity taking a back seat and bringing plenty of freshness, accentuated by the citrus notes. The finish is persistent and fresh, returning to delicate woody notes.

Serving suggestions : A crisp, clean sake, perfect for powerful dishes such as eel, or iodised foods such as oysters, oily fish and sushi, thanks to its acidity.