

AN Tokubetsu Omachi Junmai

THE FACTS

COUNTRY: Japan

REGION: Chugoku

APPELLATION: Okayama

CEPAGE: 100% Sake

WINEMAKING: Made from Omachi rice, the oldest sake rice variety grown in Japan – a true heirloom. Rice polished to 60%. Yeast: #9.

Acidity: 1.6. SMV: +5

ALCOHOL BY VOLUME: 15.5%

THE STORY

Established in 1716 (300+years and going strong). The current owner, in its 14th generation, is Mr. IHORIYA Haruo.

Sakes are produced in the historic town of Kurashiki in

Okayama prefecture: with some of the lowest annual rainfall in all of Japan. Okayama is well protected by mountain range in Shikoku, an island to the south, which minimizes typhoon and other storm damages to rice and other agricultural products.

THE ADJECTIVES

OVERALL: Rich and complex

AROMAS / FLAVORS: Ripe apple, pear, quince

MOUTHFEEL: Generous mouthfeel with a clean & crisp finish

