



KAMITAKA MIZUMOTO JUNMAI SAKE

AKASHI, JAPAN

Mizumoto is the earliest recorded technique in sake production, predating both kimoto and yamahai methods. Mizumoto or “water starter” is a process by which the rice is first soaked in water to promote lactic acid fermentation. This soaking water is then saved and used as the brewing water for the production alongside the koji, soaked rice, and yeast. The fermentation time takes roughly 3 weeks to a month before the mash is pressed, filtered, heated, and subsequently rested in tanks for an additional 6 months to a year. Before bottling, water is added, and the sake is heated one more time. The Hitomebare is a table rice that has more fat and proteins that lend well to a lower polish (30% removed) and the mizumoto process. The result is a sturdy sake, strong in rich rice flavors that are balanced by an assertively dry acidity. Fantastic with richer foods! Pair this sake with soft ripe cheeses, grilled meat, katsu, and rich fish dishes.

ALCOHOL

15% ABV

SIZE

720 ML

GRADE

JUNMAI

PREFECTURE

HYOGO

TYPE

MIZUMOTO JIKOMI

RICE

HITOMEBARE

POLISH

70%

RECOMMENDED SERVING TEMPERATURE

CHILLED, ROOM TEMPERATURE, LUKEWARM



EIGASHIMA SHUZO

Eigashima Shuzo are known worldwide for making their outstanding Japanese whiskies, but a lesser-known fact is their deep history as a sake making family. Founded in 1888, Eigashima Shuzo began in the town of Akashi in Hyogo Prefecture located at the mouth of Osaka Bay. Using some of the oldest brewing methods, they craft their sake with rice grown on the Banshu Plain and groundwater from nearby Mt. Rokko. With history comes innovation and in 1899 Eigashima Shuzo was credited with introducing the first 1.8 liter glass bottle that is now a ubiquitous icon of the sake making industry.



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