

Harada Gengetsu Muroka Junmai Ginjo Genshu Sake

THE FACTS

COUNTRY: Japan

REGION: Yamaguchi

WINEMAKING: Brewed using Yamada Nishiki (Koji) & Seito no Shizuku (Kake) rice polished 55% and K1801 yeast. Unfiltered.

THE STORY

This micro sake brewery was established in 1819. Having won 5 consecutive National Kikisake-shi Competition (National Sake Sommelier competition), Mr. Harada current owner and Toji (master brewer) decided to restart his family brewery after 20-year hiatus. "Since there was no family recipe or tradition to carry on, I was free to explore and develop my own interpretation of what local water and rice from Yamaguchi can express. Mr. Harada converted

the brewery to allow year-round brewing thereby ensuring fresh sake year-round made from small batch fermenters and tanks.

THE ADJECTIVES

OVERALL: Powerful, rich & structured

AROMAS / FLAVORS: Honeycrisp apples and layered umami

MOUTHFEEL: Fresh & crisp

THE SELLING POINTS

PAIRINGS: Thai & Indian curries

