

YAMAHAI JUNMAI GINJO

720ml UPC • 7 47846 83720 8 • 6 btls per case

BREWERY -- DEDICATED TO TRADITION

Founded in 1725, Kasumi Tsuru, meaning "The Crane of Kasumi", is named after its hometown, a small fishing village located on the Sea of Japan in the Hyogo prefecture. Kasumi is known for its fresh seasonal crabs, idyllic spring baths, and the local

saké. With nearly 300 years of brewing experience, Kasumi Tsuru is unique in that it crafts saké using only the Kimoto and Yamahai brewing methods. These methods produce high quality, distinctive, umamirich saké.

ABOUT YAMAHAI

Developed in 1909, the Yamahai brewing method is one of Japan's oldest saké brewing techniques. Similar to the Kimoto method, both Kimoto and Yamahai are significantly more time consuming as neither process adds lactic acid as a yeast starter. Rather, lactic acid is naturally produced via the processes. The Kimoto process utilizes an ancient pole mashing process which introduces oxygen into the starter mixture, thus aiding in the natural production of lactic acid.

Yamahai is a more modern twist on Kimoto as brewers sought to reduce the labor of the pole mashing technique. In time, they discovered that lactic acid would also develop naturally by raising the temperature of the water in the yeast starter.

TASTING NOTES

Superbly smooth and soft with fresh cheese or yogurt aromas and flavors of ripe peach and rustic apple tarte. Refreshing and elegant with a long finish.

SUGGESTED PAIRINGS

Pair with scallops in cream sauce, clam chowder, California rolls, raw oysters, lobster with lemon butter sauce, key lime pie and avocado.





CALIFORNIA

ROLLS



KEY LIME



CHOWDER

PRODUCT SPECS

Grade	Junmai Ginjo
Rice	Hyogo Yamadanishiki
Polish Rate	55%
Alcohol	15%
SMV	+4
Acidity	1.6
Amino Acid	1.0
Yeast	1401, 901
Sizes	720ml
Profile	Lightly Sweet
Body	Light

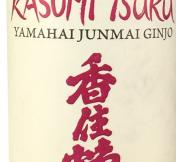
BREWERY DETAILS

Location	Hyogo Prefecture
Founded Date	1725
President	Yoshio Fukumoto, 9th Generation
Toji	Tatsuya Matsumot









720ml Dimensions 12" H x 2.6" W