

KASUMI TSURU

Yamahai Tokubetsu Junmai



KASUMI TSURU YAMAHAI TOKUBETSU JUNMAI

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 to 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 moromi.

TASTING NOTES

Bold with a full body, noticeable acidity, and a dry finish. Distinctly complex aroma with notes of mochi rice cake and toasted nuts leads to balanced and mature flavors of savory richness complemented by a nutty and light sweetness in the mouth.

SUGGESTED PAIRINGS

Delicious with seared tuna, sushi, pasta carbonara, and Japanese-style steak.

AWARDS

GOLD MEDAL
- TEXSOM Int'l Wine Awards '17

SILVER MEDAL
- Int'l Wine Challenge '19

BREWERY

Founded in 1725, Kasumi Tsuru is one of the rarest breweries in Japan, only brewing in Kimoto and Yamahai methods. Brewmaster Matsumoto embraces these meticulous and laborious methods of brewing, creating lactic acid 100% naturally by hand, a process that takes more than twice the time but locks in much more depth and rich umami flavors. This produces a complexity that no modern technology can match, creating a line of distinctive, premium saké. To Kasumi Tsuru, being the local pride of the Tajima region is very important. The company creed is "Tajima no Hokori tare" (Do Tajima proud), and their policy is "quality first, community first, and cordiality first."

Brewery Location Hyogo Prefecture
Founding Date 1725
Brewmaster Tatsuya Matsumoto

TOKUBETSU JUNMAI DEFINED

When you see **Tokubetsu** on the bottle, it means something unique and special is inside.

Junmai indicates the saké is brewed with only rice, water, yeast, and koji.

PRODUCT SPECIFICATIONS

GRADE	TOKUBETSU JUNMAI
MILLING PERCENTAGE	63%
ALCOHOL	15%
RICE	HYOGO KITA NISHIKI
SMV	+4
YEAST	901
SERVING TEMP	ENJOY LIGHTLY CHILLED OR SLIGHTLY WARM
UPC 6/720ML	7 47846 84720 7