

KASUMI TSURU Kimoto Extra Dry



KASUMI TSURU | KIMOTO EXTRA DRY

One of the oldest saké brewing methods, Kimoto was developed in the 17th century during the Edo era (1603-1867). Today, only a handful of Japanese breweries specialize in the Kimoto method which is very labor intensive and time consuming.

The Kimoto method develops the yeast starter in 16 stages over 30 days - more than twice as long as the process used today in modern brewing methods. The Kimoto method does not add lactic acid to the yeast starter. Rather, lactic acid is naturally produced via a physically exhausting process where workers use long poles in a rhythmic action to mash the starter mixture (steamed saké rice, koji, and water), thereby accelerating enzymatic action which aids in the natural production of lactic acid.

TASTING NOTES

Rich, complex, elegant, and layered. A sophisticated earthy and savory saké with obvious umami. Notes of roasted nuts, honeyed rice cakes, shiitake mushrooms, and dried fruit.

SUGGESTED PAIRINGS

Delicious with shellfish, barbecued pork, roasted turkey, wild rice pilaf, and flourless chocolate cake.

AWARDS

92PTS, GOLD MEDAL
- World Saké Challenge '17

BEST IN CLASS, GOLD MEDAL
- LA International Wine & Spirits '17

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

GOHYAKUMANGOKU RICE

One of the most popular and commonly used saké rice in Japan. The name translates to "five million koku" or approximately nine million liters. Gohyakumangoku rice generally produces smooth and clean, dry, and slightly fragrant saké.

PRODUCT SPECIFICATIONS

GRADE	FUTSUSHU
MILLING PERCENTAGE	68%
ALCOHOL	16%
RICE	GOHYAKUMANGOKU
SMV	+7
YEAST	701
SERVING TEMP	ENJOY CHILLED, ROOM TEMPERATURE, OR WARM
UPC 12/300ML	7 47846 81300 4
6/720ML	7 47846 81720 0
6/1.8L	7 47846 81018 8