

KASUMI TSURU

Yamahai Junmai Ginjo



KASUMI TSURU YAMAHAI JUNMAI GINJO

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. Flavors of ripe peach and rustic apple tart. Refreshing and elegant with a long finish.

SUGGESTED PAIRINGS

Delicious with seafood chowder, California rolls, raw oysters, and key lime pie.

AWARD

- SILVER MEDAL**
- HLSR Rodeo Uncorked Int'l Wine Competition '23
- GOLD 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

JUNMAI GINJO DEFINED

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

Ginjo indicates the saké is brewed with rice milled down to 51-60% of its original size.

PRODUCT SPECIFICATIONS

GRADE	JUNMAI GINJO
MILLING PERCENTAGE	55%
ALCOHOL	15%
RICE	YAMADA NISHIKI
SMV	+4
YEAST	1401 & 901
SERVING TEMP	ENJOY CHILLED
UPC 6/720ML	7 47846 83720 8