

MIOYA BREWERY YUHO, KIMOTO JUNMAI SAKE 'RHYTHM OF THE CENTURIES'

Made from Notohikari rice. Notes of pickled mushroom and soy caramel give way to elegant notes of chamomile, bergamot, and walnut. A great sake to try warmed as well as slightly chilled. Pair with roasted peppers, glazed carrots, hazelnuts, and beef.

"Kimoto" is a method of creating a "moto" or yeast starter by following the traditional brewing steps; "Junmai" is sake made up of water, koji mold, yeast and rice without the addition of distilled alcohol.

"Seimaibuai" means 55%, and refers to the way the rice is milled 44%, with 55% of each grain remaining. Yuho is made using the 17th-century time- and labor-intensive "kimoto" method and then aged four years in bottle, resulting in rich, earthy, wild aromas & flavors. This brewing method of mixing the yeast starter has been perfected by Toji Yokomichi-san, who knows how to maximize the method. The extensive bottle aging rounds out the edges of the sake's flavor and creates overall smoothness.

Unapologetically unconventional, Mioya Brewery experiments with brewing components and techniques to produce sake that has a wild, gamey characteristic with pronounced acidity and remarkable texture.

President Miho Fujita (a single career woman from Tokyo with no prior knowledge of sake) and Toji Yokomichi-san (who left his corporate job to pursue sake) do not follow traditional brewing methods.

They brew the sake they enjoy drinking. *Yuho* means both "happy rice" and is a reference to the city's supposed numerous UFO sightings. Miho-san believes her sake can stay open for longer than most; she personally likes to drink them after being open for 1-2 months.



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Tasting Note:

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Shelf Talker:

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