

Tokubetsu Junmai-shu

# Hanazakari

S U F



A mild sake with the distinctive sweetness and acidity of the apple

### Tasting comment

A pale-yellow color. The aroma is light with hints of mushroom, the white rind of cheese, grapefruit, and cacao. In the mouth, the acidity of sweetness of an apple blend and spread with mellowness, to end on a bitter note that gives its lushness to the sake.

### Pairing

This table sake is suitable for a wide range of dishes. Since its umami is strong, it is a good match for a strong tasting cuisine such as meaty or tomato-filled dishes, dried fish or fermented products filled with umami.

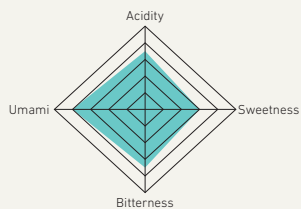
Mushrooms grilled with cheese, tomato-cooked meatballs, nikujaga, simmered taro and squid, chicken skewer (viscera), pizza with fish pickled in rice bran, miso-pickled pork, wild game

### Recommended cups temperature



Slightly cold or at room temperature (10°C—18°C)  
Warmth of a sun-heated glass (Around 30°C)

### Taste balance



|                            |                       |
|----------------------------|-----------------------|
| Seimai-buai                | 60%                   |
| Rice                       | Gohyakumangoku        |
| Alcohol                    | 15-16%                |
| Acidic concentration       | 1.7                   |
| Nihonshudo                 | +3                    |
| Amino-acidic concentration | 1.2                   |
| Storage                    | In a cool, dark place |

An elegant taste due to squeezing – a brewer on his mother’s footsteps

The town of Yaotsu is in an area blessed by the Kiso river’s waters. It thrived because of its port, the last accessible place for the boats going upstream. Hanamori Shuzo was founded there, in 1886.

The brewery focuses its efforts on the pressing step. Nowadays, it uses a precious Yaegaki press which presses slowly and thoroughly the sake base mix to produce a transparent, perfect result. It is possible to get various sakes according to the strength applied and after experimenting a bit, the brewers have set it to a wonderful one. There are three different muroka nama genshu depending on the pressing strength. The “Shizuku” is not pressed by the machine but filtered drop by drop with a bag in very small quantity and sold in a similarly limited edition.

The water used is from a subterranean stream of the Kiso River that helped Yaotsu grow its brewing culture. The rice and the yeast were carefully selected to match its softness and roundness. The “Tokubetsu Junmaishu Hanazakari” has a strong umami taste coming from the Gohyakumangoku rice used during its making process. It flows in the throat with the delicacy of a just-opened flower. A young farmer cultivates on a nearby land the sake rice that was used to make the “Kutami”, a bottle named after the cultivated plot.

The current master brewer, Eiji Kani, is the 5th generation of owners of this brewery. Before him was his mother, Atsuko. She cherished the harmony between the brewers and worked earnestly with neat tools. Her efforts allowed the Hanamori Shuzo sakes to grow in quality. Kani took over after her, saying powerfully: “What I can do, I do well. I follow in my mother’s footsteps without cutting corners.”



### Hanamori Shuzo Co., Ltd.

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