

Junmai Daiginjo

# Hyakujuro Shingetsu

F S



A rich aroma with a clean taste.

### Tasting comment

The color is green and silver, almost transparent. The first nose impression is rich, with hints of sweet fruits (melon, pear, ripe apple...) which harmonize with touches of high-quality rice flour and bitter almond. When tasting, a sophisticated sweetness and a more discreet acidity unfold in the mouth. The bitterness of the aftertaste gives way to a deep and dry impression.

### Pairing

A simple cuisine and light ingredients would be ideal with this simple and dry sake. We recommend complementary savory dishes.

Caprese salad, tofu in an ankake sauce with vegetables, avocado and salmon, young ayu fish tempura (served with salt), Chaource cheese

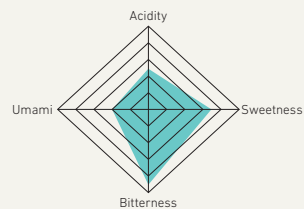
### Recommended cups temperature

Big wine glass  
Faceted glass



10—12°C

### Taste balance



Seimai-buai	45%
Rice	Hatsushimo
Alcohol	15%
Acidic concentration	1.1
Nihonshudo	+4
Amino-acidic concentration	1.2
Storage	Fridge

## A local, additive-free sake

Hayashi Honten, founded in 1920, is located on the former Nakasendo, a major road connecting Edo to Kyoto in the old days. The brewery faces the main street and the noren (curtain in front of a shop entrance) is printed with the face of Hyakujuro Ichikawa, a famous kabuki artist born in the region. The main brand of the brewery incidentally borrowed his name: "Hyakujuro Junmai Daiginjo Shingetsu". It is said that vows made to the new moon (shingetsu) will be fulfilled. True to this image, the sake is dry and invigorating like a quiet night. It is produced from Hatsushimo rice, cultivated by local farmers. The rice paddies have been irrigated for 350 years with the same system, which entered the World Heritage irrigation structure. "We are making local sake, so we want it to tell something about the inhabitants of this region", explains Rieko Hayashi, 5th generation master brewer.

Hayashi Honten uses a specific fabrication method to avoid any additive, thanks to lactic acid. In general, the saccharification process happens with the koji (yeast), and the yeast is creating the alcoholic fermentation. It is called the multiple parallel fermentation. In this brewery, a lactic acid fermentation is added to become a triple fermentation. This method is the one that prevents any use of additives. The brewery's reputation for brewing additive-free sake has crossed borders with their "Hyakujuro" sake receiving the platinum medal at the 2020 Kura Master competition in France.



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