



# Hanatomoe Mizumoto

Product Type: Sake Nihonshu  
Category: Kimoto Junmaï Genshu  
Alcohol: Alc. 17% Vol.  
Format: 72cl bottle  
Producer: Miyoshino Jozo  
Region: Pref. of Nara  
Rice type: Gimnosato  
Rice milling: 70%  
Tasting temp.: Cold to room temp.  
Aromatic profile: Rich, powerful



A Yamahai sake made with natural yeasts, without addition by the brewer. It is produced in the heart of winter, when the temperatures are coldest, the ideal conditions to obtain the best lactic acid concentrations in the yamahai method, and thus protect the moromi, the fermentation.

## Lively and deep at the same time, a unique sake

72cl - alc. 16% vol.

The nose is marked by notes of citrus (lemon, lime) and tropical fruits. The palate is powerful and has a very marked acidity, surprising. The base remains sweet, on lactic aromas of yoghurt, all moderated by a good bitterness (amazupaï, sweet-bitter). The finish is frank and clear.

Tasting tips: a sake with very marked acidity, to discover on powerful preparations, meats, pickled fish, cheeses. To be consumed at different temperatures, from room to room.