



Afuri | Mizumoto

Junmai Ginjo MNG

Kanagawa



ABOUT

Mizumoto is a traditional brewing method dating back 500 years. Both the acidity and yeast are open fermentation. Possibly the highest acid sake you've ever had. Don't worry though, there's richness and umami to balance it. Enjoy robust aromas of sweet muscat and fresh hay with hints of wildflower honey and dried pineapple. So juicy on the palate: Kiwi, passion fruit, white grape jelly. For the Riesling lover. Made with super geeky Aiyama (the brewer's rice) grown in Hyogo. Double Koji. White Koji.

SERVING

Chilled in a white wine glass with grilled pork chops.

BREWERY

The Afuri series from Kikkawa Jozo is brewed with water from a rain-fed spring at the foot of Mount Afuri in Kanagawa. It is naturally harder than typical sake brewing water at 150ppm in equal parts Calcium and Magnesium. These nutrients allow for extremely low temperature fermentation to develop extra complexity. Founded in 1912, Kikkawa once made rich and dry sake. The 7th generation chief brewer Masanori Mizuno took over in 2012 changing focus to a complex, robust and aromatic style balanced by ancient acid production techniques.

<https://kikkawa-jozo.com/>

Junmai Ginjo Namachozo

Size 720ml

UPC 850047903198

Seimaibuai 60%

Rice Aiyama (Hyogo)

SMV -20

Alcohol 13%

Acidity 3.5%

Amino 1.4

Yeast WILD

Ideal Storage 28F-58F



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