

Kidoizumi

CHIBA

Kidoizumi was founded in 1897 and is the only brewery in Japan that uses the Hot-Yamahai method. Traditionally Yamahai is thought to be suitable only for cold places, as during the time it takes the natural lactobacillus to create enough lactic acid, the Moto (“starter”) may have already been invaded by harmful bacteria. Cold conditions reduce the danger of contamination. However, Kidoizumi developed a method where large amounts of lactobacillus cultivated on the premises are added to a starter kept at very high temperature. The result is a unique full bodied, multi-layered taste.

The letters “AFS” stand for Adachi, Furukawa, Shoji, the three people who helped Kidoizumi develop the hot yamahai method. AFS is a unique sake as it does not go through multiple parallel fermentation, but is rather a one phase fermentation, or “ichidan shikomi.” In multiple parallel fermentation the brewing sake rice is added at various multiple times throughout the fermentation process. In one phase fermentation the koji rice (kojimai) and the sake brewing rice (sakamai) are put into the starter mash all at once.

In other words what you have here is a concentrated version of nihonshu straight and unpasteurized from the starter tank. Like the english name “Quintessence” this sake is the pure and concentrated essence of sake!

BRAND	TYPE
AFS “Quintessence”	Yamahai Junmai Nama

English Name: “**Quintessence**”

Rice polishing: 65%

Alcohol: 13.7%

SMV: -33 Acidity: 6.8 Amino Acids: 3.7

Serve: Chilled

This is a super unique and limited quantity sake made using the traditional Hot Yamahai fermentation method. It is also a rare example of “ichidan shikomi”----one phase fermentation. It is puckeringly bright, high acid and very fruity sake. You’ll be reminded of fermented green apples and an almost champagne yeast. Unique aperitif or to pair with acidic foods.



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