

Kidoizumi

CHIBA



the floating world

artisan sake imports

Most of the Chiba prefecture lies on the hilly Boso Peninsula, a rice farming region, the east coast of which is known as the Ninety-Nine League Plain, an especially productive area. The Kuroshio (“black salt”) Current flows around Chiba’s shores, which keeps it relatively warmer in winter and cooler in summer than neighbouring Tokyo.

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.

Their Namazake (unpasteurised sake) has a unique combination of acidity and sweetness, complex floral notes and a rich mouthfeel. Because of the unique method of production, it is a very stable sake once opened.

BRAND

Hakugyokko

TYPE

Yamahai Muroka Nama Genshu

English Name: **“Fragrant Jewel”**

Rice type: 100% Yamada Nishiki

Rice polishing: 60%

Alcohol: 18.5%

SMV: -5

Acidity: 2.1

Serve: Chilled

This is a Muroka Nama Genshu (no charcoal filtration, unpasteurized and undiluted) made using the traditional Hot Yamahai fermentation method. It has a ripe fruit-driven nose and a deep-layered complex taste. Honeydew melon and lychee on the palate which finishes with a robust dryness.

