

Yucho Shuzo

NARA

Yucho Shuzo has produced sake for over 300 years in Nara, an area long considered to be the birthplace of sake in Japan. In the past decade, Yucho helped revive the ancient brewing methods made famous 500 years ago at the local Shoryaku Temple.

The brewing techniques used at temples in Nara provided the foundations of sake production today—with bodaimoto being the oldest method. In the modern era “new” brewing techniques such as Yamahai and Sokujo developed while slowly the traditional technique of bodaimoto was all but forgotten. However, in 1999 breweries in Nara helped revive the technique of bodaimoto, with Yucho at the forefront of this movement.

“Bodaimoto” is the original process of creating a lactic acid starter mash from scratch, using raw & steamed rice. “Regal hawk” represents a return to roots of craft sake making. The taste of the local rice lends a nutty note, then you’ll taste the lactic acid in the finish: which adds an almost creamy quality to this rare sake. Enjoy chilled, at room temperature or gently warmed.



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BRAND	TYPE
Takacho	Bodaimoto Junmai Muroka Genshu

English Name: **“Regal Hawk”**

Rice type: Hinohikari

Rice polishing: 60%

Alcohol: 17%

SMV: -25

Acidity: 3

Serve: Chilled

Since this sake was bottled straight after pressing & is unfiltered (“muroka”) sedimentation & unfiltered particles are normal. Beautiful rice and cream on the nose, with a smooth and well-balanced palate. Slight cream & melon flavors with a bright, lactic acid herbal finish. “Regal hawk” will continue to develop umami & mellow flavours even after opening.

