

YUKI NO BOSHA

Cabin in the Snow

YAMAHAI JUNMAI



Founded in 1902, the Saiya Brewery is one of the most award-winning sake breweries at both Japanese and International competitions. Yamahai is an old, traditional way of making the yeast starter for sake, which takes twice as long to develop than more modern methods. As a result, yamahai sake tends to be deep and full-flavored.

Taste: Mellow and well-balanced. Loose and relaxed on the palate with notes of roasted chestnuts, brown butter and honey.

Serve: Lightly chilled to gently warmed.

Pair: Hearty foods like steak, stew, pork belly and funky cheeses.

Region: Akita

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www.jotosake.com

