

Maboroshi Kurobako



Special notes on ingredients

This is an undiluted (genshu) Junmai Daiginjo brewed with top class Yamada Nishiki rice from Hyogo Prefecture, its home ground. Yamada Nishiki rice does not break even if polished to a high degree. After steaming, the rice has a high water content and is very elastic, so that it can produce outstanding koji. Especially when the koji-making process takes longer than 50 hours and is carried out for a long time at high temperatures, Yamada Nishiki shows its strength.

Special notes on manufacturing

Our brewery's traditional apple yeast that has been discovered in the rind of apples, is a superior yeast in all aspects, such as “power of fermentation”, “quality of acidity” and “richness of fragrance.” Maboroshi Kurobako, made with this apple yeast and carefully brewed almost completely by hand, forms the highest achievement of our brewery. The method of koji-making that has the greatest influence on the taste of the sake is to use traditional implements such as small wooden koji trays, which are individually treated with care. Also, while in general it takes a total of 48 hours to

make koji for Daiginjo sake, we spend more than 52 hours. In this way, we are able to brew sake with a solid taste and rich flavor.

Other important information

The Daiginjo sake brewed with the apple yeast discovered by the fourth director of the Nakao Sake Brewery, Kiyomaro Nakao, won the First Prize at the National Competition of New Sake in 1948. For the next three years we had the honor that it was selected as the New Year Sake for the Imperial House. Maboroshi Kurobako loyally preserves the production method of that time and is a faithful modern recreation.

- The first Prize at the all over the U.S. Sake Competition, The Joy of Sake 2010, of the Daiginjo B section.
- Served in the First Class on flights to Europe and America by ANA (Sept 2009 – April 2010)
- Gold medal in the Sake Section of the International Wine Challenge 2007

Way of serving suggested by the brewery

Fits to a wide variety of dishes, but is thanks to its rich fragrance also suitable as aperitif or after-dinner sake. Pour just a little bit in the glass when drinking it. Serve between 5 and 15 degrees.

Specifications

Grade: Undiluted Junmai Daiginjo
Alcohol percentage: 16.5%
Contents: 720 ml

Rice: Yamada Nishiki
Sake Meter Value: +1

Rice-polishing ratio: 45%
Acidity: 1.5

*Only limited shipping in November

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In the past, until around 1950, there existed a system of supplying sake at New Year to the Imperial House. Breweries who had finished first, second or third at the National Competition of New Sake could present two bottles of 1.8 liter, wrapped in silk and packed in a box of paulownia wood, to the Imperial House.

That sake was used as sacred sake for the New Year Shinto rites of the Imperial House. As this was the highest honor possible for sake breweries, they brewed the sake for the Competition of New Sake without begrudging cost or effort.

Also our brewery made such sake by utilizing techniques from secret oral traditions in order to polish the rice to the size of a grain of millet, and to extract our own yeast from apples.

In this way, we had the honor that our sake was selected as the New Year Sake of the Imperial House for three years, from 1948 to 1950.

“Maboroshi” is the ultimate gem of our brewery, made by faithfully and to the smallest detail reproducing the previous production method.



The head of the Seikyo Brewery

How to drink it

This sake has been brewed with careful attention to the original fragrance of sake. Drink it by pouring a small amount of slightly cold sake into the glass so that you can enjoy the fragrance.

How to preserve it

Store in a cold and dark place

Drink soon after opening the bottle

When to drink it

Sake that has been carefully brewed with rice polished to a high degree and that is kept in a cool and dark place, without opening the bottle, will mature gracefully for a few years.

Although our sake is shipped already well matured, in this way one can, with the passage of time, enjoy new flavors.

Nakao Sake Brewery Co., Ltd.
5-9-14 Chuo, Takehara-shi, Hiroshima-ken JAPAN
Tel: 0846-22-2035 Fax: 0846-22-8515
Homepage: <http://www.maboroshi.co.jp/>
E-mail: sake@maboroshi.co.jp