

Seikyo Junmai Ginjo Omachi



The Nakao Sake Brewery was established in 1871, when it started brewing its local brand of sake under the name “Hiroshimaya.” The representative brand-name *Seikyo*, “True Mirror,” was chosen in the hope “that the sake poured into the cup will be like a mirror that (by its taste) truly reflects the heart of the brewer.”

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.

Since then, we have applied ourselves to the brewing of ginjo sakes, in the first place Junmai Daiginjo. At present, the ratio of ginjo sakes in our total production is 45% (nationally, this is 7%).

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Omachi rice was discovered more than 150 years ago, in 1859, and is the oldest sake rice. It is the only non-crossbred rice that exists in Japan today and more than 70% of all varieties of sake rice belong to the Omachi family. It is very difficult to grow because it becomes more than 160 cm tall and is also easily affected by insects. Because of its large grain and big, soft white central part, this rice has to be polished and washed with special care.

Sake brewed with Omachi rice is characterized by a deeply rich and soft taste as well as crispness and truly is first-class.

Serve between 5 and 45 degrees (if drunk lukewarm).

Specifications:

Grade: Junmai Ginjo

Alcohol percentage: 15.4%

Contents: 720 ml

Rice: Omachi

Sake Meter Value: +3

Rice-polishing ratio: 55%

Acidity: 1.5

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