

# SEIKYO NAMAZAKE



Based in the historic town of Takehara, the Nakao Brewery was established in 1871. Now managed by the 6th generation of the family, the brewery has been at the forefront of the study of yeast and fermentation.

Seikyo Namazake is brewed with Omachi rice, characterized by a deeply rich and soft taste as well as a crisp finish. Omachi rice was discovered more than 150 years ago and is the oldest existing sake rice. It is also the only non-crossbreed sake rice that exists in Japan today, with more than 70% of all varieties of sake rice belonging to the Omachi family.

Bright and lively, this sake shows notes of ripe watermelon, mango and citrus in the finish. It is well balanced with a rounded flavor and clean acidity.

**Serve chilled. Enjoy with seafood, vegetables, spicy and acidic foods.**

**Available in 720ml bottles.**

Region:	<b>Hiroshima</b>	Rice:	<b>Omachi</b>
Grade:	<b>Junmai Ginjo</b>	Yeast:	<b>#9</b>
Seimaibuai:	<b>55%</b>	Shubo Method:	<b>Ko-on toka</b>
SMV/Nihonshudo:	<b>+3</b>	Pressing:	<b>Yabuta</b>
Acidity:	<b>1.5</b>	Filtration:	<b>Light</b>
Amino Acidity:	<b>0.9</b>	Pasteurization:	<b>None</b>
ABV:	<b>15.4%</b>	Brewery:	<b>Nakao</b>



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