



YUKI NO BOSHA

Akita Komachi Daiginjo

Founded in 1902, the Saiya Brewery is one of the most awarded at Japanese and international competitions. All Yuki no Boshu sakes are “genshu,” meaning they are not diluted with water. They are also “jukusei,” which means they are matured for 12 to 36 months.

Akita Komachi means “beauty of Akita” and is both a reference to the fair ladies for which the region is known as well as its cherished local rice of the same name.

Tasting notes: Elegant, luscious and velvety. This daiginjo has upfront notes of white pepper that fade into dried apricot and melon. Pear and sage on the palate; dry spicy finish

Serving temperature: Lightly chilled.

Food pairings: Sashimi, lamb, blue cheese, chocolate.

Region: Akita

Rice: Akita Komachi

Yeast: House Yeast

Seimaibuai: 35%

SMV/Nihonshudo: +2.0

Acidity: 1.5

Amino Acidity: 1.1

Shubo Method: Sokujo

Pressing: Yabuta

Filtration: SF Filter

Pasteurization: Once