

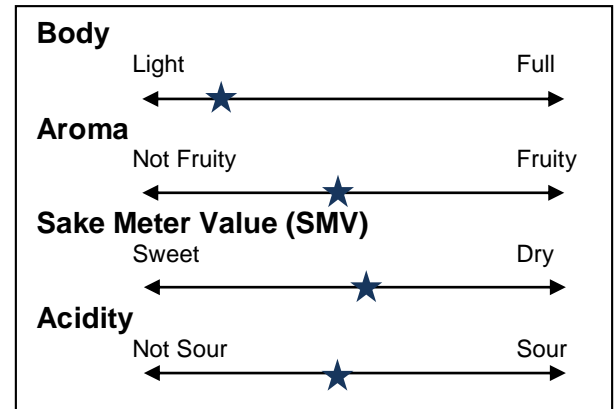
HATSUMAGO Junmai KIMOTO

TASTING NOTES

Clear platinum. Aromas and flavors of vanilla rice pudding, delicate nutmeg and cinnamon, and apple tart with a silky, dry-yet-fruity, medium-to-full body and a smooth, resonant finish with notes of papaya, plantain, and grassy earth. Excellent complexity and depth.

2016 BTI World Wine Championships Gold Medal 91pt (**Exceptional**)

Classification: **Junmai (Kimoto)**
Polishing Rate: **60%**
Rice Grain: **Miyama Nishiki**
SMV: **+2.0**
Acidity: **1.4**
Location: **Yamagata**
Producer: **Tohoku Meijo Co., Ltd.**
Size: **300ml, 720ml, 1.8L**



Hatsumago translates directly to “First grandchild”.

This sake brand became famous in Japan as a gift item for families celebrating their first grandchild.

Light, smooth, crisp and clean finish. Great palate cleanser.

Hatsumago has won the most Gold Medals in Japan within the last 20 years in National Sake Competitions.

The smooth, clean characteristics of this sake's taste and aroma are not very common for a kimoto sake. This sake is very unique, and very difficult to create.

<Recommended Way of Serving>

Recommended Temp

CHILLED ROOM TEMP. WARM

Not all sake is meant to be drunk both chilled and hot, but Hatsumago is one of the exceptions and is often enjoyed warm by sake experts and connoisseurs. Warming this sake will really open up and enhance its unique characteristics. Heat to the level of your personal preference and enjoy.

Recommended Dishes

Great accompaniment to sashimi, sushi, and seafood in general. Also, compliments vinegary and lightly fried foods. This sake particularly enhances the flavor of raw oysters, as it diminishes its fishy aftertaste.

(ex.) Any Sushi & Sashimi, Black Cod, Oyster, Caviar, Sea Urchin, Shellfish. Also pairs well with Roasted Chicken.

