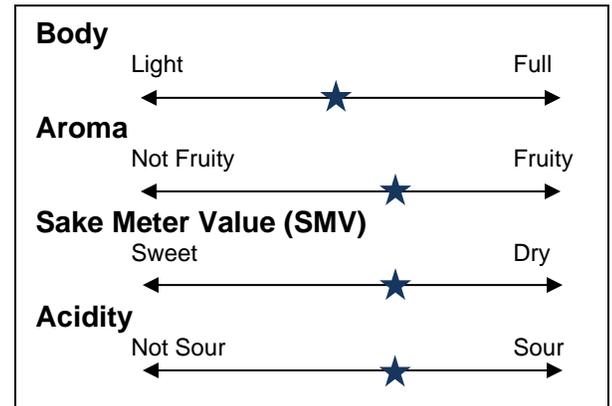# HATSUMAGO Junmai KIMOTO

TASTING NOTES
Light white gold color. Aromas and flavors of slate, licorice, sarsaparilla, and honey with a velvety, vibrant, dry-yet-fruity medium body and a sleek medium-long finish that presents nuances of bechamel sauce, flint, and cracked pepper. A distinctive Kimoto Junmai with dark spice character and great food pairing possibilities.
2019 BTI World Wine Championships Gold Medal — 90pt (Exceptional)

Classification: **Junmai (Kimoto)**
Polishing Rate: **60%**
Rice Grain: **Miyama Nishiki**
SMV: **+3.0**
Acidity: **1.4**
Location: **Yamagata**
Producer: **Tohoku Meijo Co., Ltd.**
Size: **1.8L, 720mL, 300mL**

Body
Light ———————————★——————— Full

Aroma
Not Fruity ——————————————★——— Fruity

Sake Meter Value (SMV)
Sweet ———————————★——————— Dry

Acidity
Not Sour ———————————★——————— Sour

Hatsumago means "Little Treasure," in reference to a newborn child.

In Japan, a new child in the family is always a special event which both parents & grandparents celebrate by drinking high-quality sake.

Made by a sake brewery, "Tohoku Meijo" which won the International Wine Challenge Sake Brewery of The Year 2018. 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.

Light, smooth, crisp and clean finish. Great palate cleanser. Flavor also develops a deeper "UMAMI" nature when warmed up.

<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 seafood in general. Also compliments vinegary and lightly fried foods.
(ex.) Sushi & Sashimi, Oyster, Caviar, Sea Urchin, Shellfish, Crab Cakes, Black Cod, Catfish Pad Ped. Also pairs well with Beef or Roasted Chicken.