

WEDNESDAY LESSONS 6/14/23: Kyoto Sake

FUSHIMI

1. Tamanohikari Junmai Ginjo “Reishu Pack” \$8 w/ class credit (\$12)
 - Designed to freeze to slushy texture at freezing temps (hence the paper pack)
 - 60% polish Yamadanishiki, Miyamanishiki (+ others), 901 yeast, 14.8% ABV, +3 SMV
2. Tsukinokatsura Junmai Iwai 80 \$30 w/ class credit (\$35)
 - 80% polish Iwai (local & organically farmed), SMV +5
3. Tsukinokatsura Junmai Daiginjo “Heian-kyo” \$61 w/ class credit (\$71)
 - 50% polish Iwai (local & organically farmed), SMV +4

TANGO PENINSULA

4. Tamagawa “The Tamagawa” Honjozo sake) NFS (suitcase)
 - Tamagawa- Heart of Oak \$26 w/ class credit (\$31)
 - Tamagawa- Red Label \$29 w/ class credit (\$34)
 - Blend of multiple styles & vintages, including Heart of Oak & Red Label
 - Koji: Gohyakumangoku; Kakemai: Nihonbare & other local rice, 65-68% polishing
5. Mukai Shuzo Junmai Nigori “Kyo no Haru” \$39 w/ class credit (\$44)
 - Mukai- Ine Mankai Red Rice \$50 w/ class credit (\$55)
 - 70% Polish Kyo no Kagayai rice



**** BONUS: \$5**

Mukai Shuzo Tokubetsu
Junmai Yamahai 2019

NFS (suitcase sake)

58% Polish Kyoto Iwai rice
Yamahai method

Sunflower Kyoto Map

