

## Benten Sawane Junmai Ginjo – “Harmony of Yamagata”



**Producer:** Gotoh Shuzou (後藤酒造)

**Location:** Yamagata Prefecture

**Rice:** Dewanosato (hybrid of Gin Fubuki & Dewasansan)

**Rice Polished to:** 55%

**Alcohol:** 16.2% / **Yeast:** K1801 & NF-KA (Yamagata Ginjo Yeast) /

**Acidity:** 1.4 / **Amino Acid:** 1.1 / **SMV:** +2

**Sawane** means harmoniously brewed in Yamagata.

### History of Brewery

- Established in 1788, the eighth-generation owner and his son work among the kurabito (brewery workers) during the cold and snowy winter months in Northwestern Japan.
- Family focuses its efforts on Ginjo and Daiginjo sakes made from rice grown in Yamagata that truly expresses the cold and rugged mountain terroir of Yamagata.
- Surrounded by mountain ranges on all sides, the Okitama Basin is known as one of the snowiest places in the famous snow country of Yamagata prefecture.

### Points of Differentiation:

- Dewanosato rice is a cross between Gin-Fubuki and Dewasansan. It was developed to maximize the *shinpaku*, the heart of the rice grain. As a result, brewers can achieve purity of flavor like Daiginjo without having to polish the rice too much.
- The resulting cost performance and purity of flavor puts Sawane way above its class.

### Tasting Comment

Aroma – fruity aroma of fresh pear

Taste – juicy and fruity with crisp acidity

Finish – juicy but clean finish

### Comment

Using locally developed Dewanosato rice and Yamagata Ginjo yeast, Sawane opens with a bright and fruity aroma of fresh pear and finishes with a crisp but fruity finish.

This sake’s namesake is Benten, the beautiful goddess of wisdom, music and good fortune. May she bring you the best of luck.

### Recent Awards:

Kura Master, France 2020: GOLD Medal



Presented by: East West Sake

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