

## Tamanohikari “Fox of Fortune” – Junmai Ginjo

**Producer:** Tamanohikari Shuzo

**Location:** Kyoto

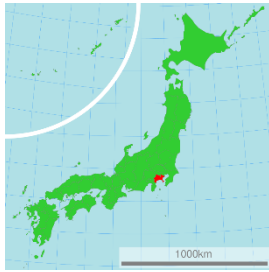
**Rice:** Yamada Nishiki

**Rice Polished to:** 60%

**Alcohol:** 15% / **Acidity:** 1.6 / **SMV:** +1.4 / **Yeast:** 901

**Wine List Name:** Tamanohikari Fox of Fortune – Junmai Ginjo

**Short Name:** Fox of Fortune – Junmai Ginjo



### History of Brewery

The brewery was granted license from Tokugawa Matsusada, grandson of Ieyasu (the first Tokugawa Shogun, to supply sake to the Shogunate. The name Tamanohikari was given to the founder by a high priest at Hayatama Shrine in Kishu, current day Wakayama. The name means “reflecting the spirit of the founding gods of Japanese peninsula” – Izanagi-no-Mikoto, Izanami-no-Mikoto.

The brewery moved to Fushimi, Kyoto in 1952 at the foothills of the famous Fushimi Shrine and continues to this day. In 1964, Tamanohikari was one of the pioneers in reviving Junmai only sake making, eschewing any addition of brewers alcohol and other additives that were prevalent at the time.

Now the brewery only crafts Junmai Daiginjo and Junmai Ginjo and crafts rice based shochu.

### About Fushimi

- Fushimi is located at the base of the foothills that surround Kyoto and is home to numerous historic Imperial burial sites, castles, and the world-famous Fushimi Inari Shrine.
- Fushimi is a stunning location which carefully preserved its natural setting.
- Its water is not only famous for brewing sake but also has historic significance. It was used in a famous tea ceremony by Hideyoshi, the great unifier of Japan. Recognizing the ceremony’s potential to foster social cohesion, he encouraged his vassals to practice it.
- To protect such a sacred water source, any development that could introduce additional minerals and iron into the water is strictly forbidden in the Fushimi area.

### About the Sake

- This dry Junmai Ginjo is brewed using Yamada Nishiki known for its full bodied mouthfeel but clean dry finish.
- The soft Fushimi water softens the pallet to pair seamlessly with various cuisines especially those that are rich in umami

### Tasting Comment

“Brilliant and crystal clear in the glass, this sake opens with an elegant nose of sweet jasmine mochi, lemon peel, and delicate orange blossom. The palate shows medium intensity with a supple, gently sweet entry that unfurls into rose petal, kumquat, almond paste, and a touch of licorice. The finish is long and bone dry, carrying a distinctive salted-peach note that lingers with crisp precision.”

### Food and Sake:

Grilled Shrimp, Shrimp Scampi, Mesquite grilled chicken with Fettucine Alfredo, lightly seared dayboat scallops on a bed of wilted spinach. Pair with savory or creamy dishes to bring out the richness of the sake.

**Eduardo’s food pairing suggestions:** Prime Rib, Roasted Chicken, and Wild Mushroom Risotto