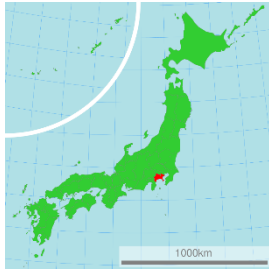


Tanzawasan Yamahai Junmai Sake “Rinno Cold Mountain” by Kawanishiya



Location: Kanagawa Pref

Rice: Omachi

Rice Polished to: 60%

Alcohol: 16% / **Acidity:** 1.4 / **SMV:** +1.5

Moto: Yamahai

Pasteurization: Namatsume (1 time before bottling)

History of Brewery

Established in the town of Yamakita in 1897 in Ashigara-Kami-County in the foothills of Tanzawa Mountain range famous for its steep granitic peaks.

The brewery is situated close to the banks of the Sakawagawa River, a cold mountain river rich with minerals.

The subsoil, Nishitanzawasan layer, is famous for its mineral spring water that feed the brewery's wells on-site and the local wells of the town.

The fifth-generation brewer, Mr. Tsuyuki, apprenticed at a major Japanese wine producer-importer to learn about the alcohol beverage trade. As he learned about the great wines of the world, he realized that his brewery was very well situated to craft age worthy complex sakes rather than the highly aromatic Junmai Daiginjo of its days because of its medium-hard water and his brewery's dedication to brewing sake the traditional way with minimal modern equipment and brewing by senses rather than recipes.

Today the brewery makes a series of small lot sakes that are aged many years to bring out layers and layers of complexity and flavor.

Points of Differentiation:

- The phantom Omachi rice is known as one of the most difficult sake rice to grow which gives body and richness to the sake
- Medium-hard water gives the Moromi a very robust and healthy fermentation which gives the sake a clean finish but layers of flavor
- Pasteurized once and bottle aged for up to 5 years prior to release giving complexity
- It is perhaps a rare sake that can benefit from decanting prior to serving

Tasting Comment

Aroma – faint aroma of dried green apple

Taste – dried apple and coconut turning to layers of umami

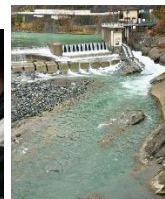
Finish – long and complex layers that finish clean but keeps going and going

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



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