MOONBLOOM

SAKE

## CLASSIFICATION

**Junmai Ginjo | Genshu**

Futsuushu

# MOON BLOOM

## BREWERY:

Wakabayashi Jozo - 1896

## BREWERY DESCRIPTION:

5th Generation Master Brewer Mami Wakabayashi is one of the few female Master Brewers (Toji) in Japan. She produces her sake in Ueda Nagano in small batches, allowing the rice to be naturally cooled. Low-temperature fermentation permits the yeast time to develop complex aromas, ideal for the subtlety required in sake making. Located in a basin surrounded by mountains, it is a scenic area with many hot springs, temples and shrines. Not only does Nagano provide clean water for brewing, it also creates ideal climatic conditions for rice cultivation, which Wakabayashi uses to her advantage. Moon Bloom uses delicate-tasting Miyama Nishiki and Hitogokoch rice locally sourced from Nagano Prefecture.

Moon Bloom is female led, female brewed, and female run. We look forward to introducing and educating consumers on the beauty that can be found within a single cup.

## FLAVOR PROFLIE

Light with a mild sweetness and crisp finish. Citrus and plum dominate at colder temperatures. When warmed, rich flavors like banana delight the senses. It's versatile enough for every course, but does best with fried dishes, tempura and fish.

## PRODUCT SPECIFICATIONS

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|---|---|
| **TYPE:** | Junmai Ginjo Genshu. |
| **MILLING:** | 59% |
| **RICE:** | Miyama Nishiki and Hitogokoch |
| **ALCOHOL:** | 16% |
| **SERVE:** | Cold (50-60°F) Or Warm (95-104°F). |

**TYPE**: Genshu's are richer, more rustic Junmai sakes made without added alcohol.

**SERVE**: Wakabayashi says its best gently warmed to 100°F, called Nurukan. It's not as hot as Atsukan, but you can still feel the warmth of Sake.

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