



MOONBLOOM
S A K E



CLASSIFICATION Yamahai Junmai



KUNOICHI 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 Miyamanishiki and Hitogokochi 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 PROFILE _____

Yamahai sake tends to be rich and wild. This label has a balanced sourness influenced by lactic acid, one of the signature notes of a Yamahai. It has a mild aroma (apple), clean finish, and unique yogurt-like acidic taste. Kunoichi pairs well with rich and flavorful dishes.

PRODUCT SPECIFICATIONS

TYPE:	Yamahai Junmai
MILLING:	70%
RICE:	Hitogokochi
ALCOHOL:	15%
SERVE:	Chilled, room temperature, or warmed
SMV:	-6

TYPE: Yamahai is a traditional way of making sake where rather than adding lactic acid, the sake is left to ferment naturally.

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