



AKASHI-TAI
JAPANESE SAKE



Kimio Gonezawa

MASTER TOJI,
4TH GENERATION.



REVEAL THE
character
WITHIN.





JUNMAI DAIGINJO GENSHU

This is the Akashi Sake Brewery's "grand cru" and has an extra-long brewing process.

This results in a highly floral, delicate, and full-bodied sake with complex aromas.

Milling rate* : 38%
ABV : 16% • Serving : 44.6-59°F

Tasting notes: *A nose with an explosion of aromas: melon, lemon, bitter orange, sage, and subtle herbaceous notes. The palate offers a perfect balance of lemon and bitter orange to give a long-lasting finish.*

Food pairings: *Tuna tartare seasoned with chili, ginger and sesame, calamari salad, sea bream or grilled white fish, pork medallions with truffle.*

Milestones

1856

Settling of the Yonezawa Family in Akashi city, a fishing town in the Hyogo prefecture.

1917

The Yonezawas move from being **rice brokers** to **distilling** a traditional local rice liqueur, **shochu**.

1999

Strong from his **family heritage** and his own **passion**, Kimio Yonezawa is handed the reins of the brewery.

WHAT IS *Sake*

Rice, water, rice koji, and yeast are the ingredients used to produce sake. The alcohol content typically ranges from 13% to 19%. It can be as high as 21%, but anything above this percentage would no longer be classed as sake.

Classifications are key to distinguishing different types of sake. Below are 6 of the main classifications of premium grade sake, all of which must use certified sake-specific rice.

MILLING RATE % remaining	NON JUNMAI Rice, water, rice koji, distilled alcohol.	JUNMAI Rice, water, rice koji.
above 70%	—————	純米 JUNMAI
70% or less	本醸造 HONJOZO	
60% or less	吟醸 GINJO	純米吟醸 JUNMAI GINJO
50% or less	大吟醸 DAIGINJO	純米大吟醸 JUNMAI DAIGINJO

Rice grains are polished in order to remove fat and proteins and reveal the starchy core. The polishing process greatly influences the final taste of a sake. Generally, the more fat and proteins that are removed during the polishing process, the cleaner and fruitier the sake. In contrast, rice which has been polished less will result in savory, grainy, rice-like flavors which are full-bodied.

All Akashi-Tai sakes are crafted with the finest rice of the Hyogo region, traditional sake brewing capital of Japan also known for its pure water.



TOKUBETSU HONJOZO

Honjozo is a light sake to which the sake master adds a small amount of alcohol prior to filtering. This technique helps to bring out more aromas. Tokubetsu Honjozo is a perfect match for a multi-course meal.

Tasting notes: *A delicate bouquet and light notes of lemon, lime, and straw. Refreshing, soft citrus flavors with a sweet, well-balanced finish.*

Food pairings: *Barbecued food, meat stews, grilled fish, and seafood in general. Cheeses such as cheddar and comté.*

Serving temperature: 42.8-122°F

Milling rate* 60% **ABV** 15%



SHIRAUME GINJO UMESHU

A liqueur made from plums ("ume" in Japanese) its sweet, fruity flavors make it a very popular choice. The plums are macerated in Ginjo sake for 6 months. The plum liqueur is then aged in porcelain enameled tanks for 1 and a half years. Great as a base for cocktails.

Ingredients: *Plums, sake (Ginjo), alcohol, sugar*

Tasting notes: *A voluptuous bouquet of confit cherries and plums is followed by a sweetness in the mouth, with generous notes of plum and almond. A fresh finale with a lingering finish.*

Serving temperature: 41-59°F

ABV 14%





TOKUBETSU JUNMAI

Akashi-Tai Tokubetsu Junmai begins with 100% Yamadanishiki rice grown in Hyogo Prefecture which is polished until only 60% of the grain is left.

Tasting notes: Creamy with undertones of pear and banana. A traditional brew with a satisfyingly full-bodied flavor profile, clean and well structured.

Food pairings: All types of sushi, sashimi, salad and stewed fish or meat.

Serving temperature: 42.8-122°F

Milling rate* 60% **ABV** 15%



JUNMAI GINJO SPARKLING SAKE

Akashi-Tai Sparkling Sake is bottle fermented to create a naturally carbonated sparkling sake.

Tasting notes: Fresh notes of peach and banana on the nose. Well balanced on the palate, light fruit aromas with hints of citrus and melon

Food pairings: Fresh salad with avocado and asparagus, cold cut meat and marinated fish, Coconut ice cream with strawberries. Fresh seasonal fruits.

Milling rate* 60% **ABV** 7%



* % remaining



Glossary

日本酒

NIHONSHU

The correct term for 'Japanese Sake,' the official term used in Japan.

本醸造

HONJOZO

An officially classified type of sake made with steamed rice, water, koji, and a very small amount of pure distilled alcohol added after brewing to help emphasize flavor and aroma.

純米

JUNMAI

Pure rice sake with no distilled alcohol added.

特別

TOKUBETSU

Means 'special' and can only apply to Honjozo or Junmai grades. A Tokubetsu must be demonstrably superior or different to a more standard Honjozo or Junmai in the same brewery.

原酒

GENSHU

Non-diluted, bottled at original strength with no water added after brewing.

吟醸

GINJO

Sake made from rice where the grain has been polished until 60% or less of the original weight remains.

大吟醸

DAIGINJO

Sake made from rice where the grain has been polished until 50% or less of the original weight remains with extremely labor-intensive brewing methods. Ginjo and Daiginjo sakes are generally seen as the pinnacle of the brewers' art.

“ MY MISSION IS TO MAKE
ARTISAN SAKES WITH CHARACTER.
JOYFULLY EXUBERANT,
GENEROUS AND
OPEN-HEARTED SAKES. ”

Kimio Gonezawa

TASTING
Ritual

Sake can be enjoyed in a traditional glassware;
Masu (wooden cup), Ochoko (small cup) or in wine glasses.

