AN Tokubetsu Junmai Sake

Producer: Kumaya Shuzou (熊屋酒造)
Location: Okayama Prefecture
Rice: Omachi (雄町) 90% of Omachi rice produced in Okayama
Rice Polished to 60%
Alcohol: 15.5% / **Yeast:** #9 / **Acidity:** 1.6 / **SMV:** +5

History of Brewery

- Established in **1716** (300+years and going strong)
- Current owner, 14th generation, Mr. IHORIYA Haruo
- Produced in the historic town of Kurashiki in Okayama prefecture: with some of the lowest annual rainfall in all of Japan
- Okayama is well protected by mountain range in Shikoku, an island to the south, which minimizes typhoon and other storm damages to rice and other agricultural products

Points of Differentiation:

- **Omachi rice**, the oldest sake rice variety grown in Japan – a true heirloom
  - 90% of Omachi production is in Okayama Prefecture
  - One of the tallest rice stalks (over 5ft)
  - Late blooming variety with large rice kernels make it susceptible to wind damage much more than newly developed varietals.
  - Brewers liken Omachi to Pinot Noir – hard to grow but elegant and age-worthy sake
  - Okayama is one of the sunniest places in Japan and with very little typhoon and other weather challenges, it is ideally suited to growing this heirloom variety
- When served in wine glass, AN opens up and evolves like a rich full bodied Pinot Noir waiting to be savored

Tasting Comment

Aroma – refreshing and slightly sweet top notes of ripe apple, pear and quince
Taste – rich and complex layers of flavors balanced with clean acidity
Finish – rich mouthfeel with a clean and crisp finish

The brand name AN (or read as ihori – roughly translates to an hermitage or a country cottage) borrows one of its characters from the owner's family name. AN Special Junmai sake is truly a product of a long sake brewing tradition (300+ years). Mr. Ihoriya, the 14th generation owner, has implemented state of the art techniques and equipments from rice washing, precise temperature control during and post fermentation and quality control methods to craft consistent but artful expression of the Omachi rice and the Okayama terroir.

The unique package incorporates design elements of another local craft developed in the 20th century – Okayama's world class denim textile. The limited production high quality denim is routinely used by world class designers for some of their top end jeans.

Kanpai!

US Agent JAE Wine Imports - Visit www.jackedwardscollection.com
t: 707.246.5401 e: jack@jaeimports.com