



## Chiyonosono – Sacred Power

Chiyonosono is among the very few breweries who have revived rice strains that haven't been grown in 50 to 100 years. In this case, Chiyonosono revived the Shinriki rice strain by borrowing a handful of grains of the few thousand that remained in existence within various agricultural research centers. Chiyonosono is currently the only Japanese brewery to use Shinriki rice for sake brewing. Shinriki literally means "Sacred Power" in Japanese.

### Sake Facts

Quality Grade: Junmai Ginjo (at least 40% of rice grain polished away)

Seimaibuai: 55% (45% of rice grain polished away)

Rice: Shinriki

Yeast: Kumamoto

Nihonshu-do: +2.5

Alcohol: 15.9%

Acidity: 1.5

Sulfite-free. Gluten-free. Kosher.

### Brewery Facts

Brewery Name: Chiyonosono Shuzo (founded in 1896).

Brewery Location: Kumamoto Prefecture

Toji (Master Brewer): Yoshihiro Inaba

Brewery President: Katsutarō Honda

### Tasting Notes

This is a rich, full flavored sake with fresh-cut green grass aromas and hints of tropical fruits with cantaloupe leading by a nose. The mouth feel is silky with mango and baked pear flavors and suggestions of creme brulée, though the sweetness is kind to the palate with excellent acidity leading the way to the finish.

### Reviews & Press

**Stephen Tanzer's International Wine Cellar 2007** *"I recently tasted through the sake portfolio of Vine Connections, better known for their prime selection of wines from Argentina, and was knocked out by the quality of sakes they import from small, family-run brewers in Japan."*

**85 Points - Chiyonosono Sacred Power**



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