



Nanbu Bijin – Southern Beauty

Nanbu Bijin, formerly known as Kuji Shuzo, is located in the southern part of Iwate Prefecture in a region called Nanbu, known for its lush, beautiful natural reserves and fine water. This is truly a local Iwate sake since the rice, water, yeast, and brewery workers are all from Iwate. In fact, they built the brewery right around the well they discovered to protect their vital water source. The local Ginginga rice used for this sake took over eight years to develop and perfect.

Sake Facts

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

Seimaibuai: 50% (50% of rice grain polished away)

Rice: Ginginga

Yeast: Iwate: #2

Nihonshu-do: +1

Alcohol: 16%

Acidity: 1.5

Sulfite-free. Gluten-free. Kosher.

Brewery Facts

Brewery Name: Nanbu Bijin (founded in 1915).

Brewery Location: Iwate Prefecture

Toji (Master Brewer): Hajime Yamaguchi

Brewery President: Hideo Kuji (father) and Kosuke Kuji (son)

Tasting Notes

The explosive nose of this medium-bodied sake exhibits a slight wood spice and floral aromas that quickly move towards apple compote and lively citrus notes akin to lime rind. From green fruit flavors upfront to a creamy mid-palate with some super ripe cantaloupe and honeydew, the mild acidity allows the minerality to exert itself on 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."

89 Points – Nanbu Bijin Southern Beauty



VINE CONNECTIONS
Authentically Argentine ▶ Uniquely Ginjo ▶ Consistently Impressive

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