



## Rihaku – Dreamy Clouds (Nigori)

Rihaku is proud to boast the highest average rice milling rate of all Japanese breweries. This sake is a good example why—while it is already unusual to produce high-quality nigori at the Tokubetsu Junmai grade, Rihaku’s goes one better by making a Dreamy Clouds that goes beyond the minimum, and could technically qualify as a Junmai Ginjo grade nigori. They also continue to use the same traditional methods to brew their sake as they did in the late 1800’s. The only difference is now they employ the help of selective technology when, and only when, it’s determined that the extra help would result in a better sake. For example, their koji-making machine allows tighter control of temperature and moisture during the koji-making process while metal “fingers” mix the koji every few hours, resulting in not only cleaner but also more uniform and consistent koji.

### Sake Facts

Quality Grade: Tokubetsu Junmai (at least 30% of rice grain polished away, “Tokubetsu” = “Special”)

Seimaibuai: 59% (41% of rice grain polished away)

Rice: Gohyakumangoku

Yeast: #9

Nihonshu-do: +3

Alcohol: 15.5%

Acidity: 1.6

Sulfite-free. Gluten-free. Kosher.

### Brewery Facts

Brewery Name: Rihaku Shuzo (founded in 1882).

Brewery Location: Shimane Prefecture

Toji (Master Brewer): Mitsuo Yoshioka

Brewery President: Takejiro “Mr. T” Tanaka

### Tasting Notes

The nose is led by steamed rice, fresh red plums, and suggestions of roasted peanuts. Bright and lean in the mouth, unlike many Nigori, and the impact is chewy with sweet rice flavors intermingling with the nutty and slightly fruity characteristics of the sake.

### 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.”*

**87 Points** - Rihaku Dreamy Clouds

**Recommended!** Wine Spectator, “Seduced by Sake”, 2007

**FYI.** Rihaku was named for the famous Chinese poet, Li Po, who lived from 701-762 and was known to drink a lot before writing. He was claimed to have said, “I drink a bottle and write 100 poems.”



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