



## Rihaku – Wandering Poet

Rihaku is proud to boast the highest average rice milling rate of all Japanese breweries. They 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: Junmai Ginjo (at least 40% of rice grain polished away)

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

Rice: Yamada Nishiki

Yeast: #9

Nihonshu-do: +3

Alcohol: 15.2%

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

This well-rounded sake with notes of banana and very-ripe honeydew aroma has clean, crisp acidity that highlights its light-to-medium body. The lingering finish moves from juicy fruitiness to green, herbal notes making it a great food companion.

### 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."

**88 Points** – Rihaku Wandering Poet



**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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