



B A R  
**CICHETI**  
*pasta and wine*

# Mizore Moyou

Yamahai Junmai



# Cheese

Cacio e Pepe

The strong umami flavours and richness found in this Nigori elevate the flavours of the cheese and Pepper in a classic Cacio e Pepe

## Mizore Moyou [Akishika Shuzo]

- Sake type ..... Yamahai Junmai
- Rice-polishing ratio ..... 70%
- Alcohol percentage ..... 18%
- Production area ..... Toyono-gun, Osaka

### Product story

The rice used for this Sake is grown organically by Mr. Oku (Toji, Master Brewer as well as Kuramoto, Owner of brewerly) and has been made at the brewery for the last 25 years. The Mizore Moyo is unique as it is produced by reserving one third of the Moromi (fermenting liquid) which is then mixed back into the already pressed liquid. This results in a Sake with a large amount of very fine sediment and often produces a little gas on opening. A fresh ferment character with melon fruit, pear, fennel and a great lingering acidity.

### About the Sake brewery

Nose, a mountain village in the northernmost part of Osaka Prefecture, is surrounded by the Hokusetsu mountain range, where the severe winter cold temperament forges the quality of sake. It has been 20 years since the brewery shifted to a chateau-style brewery, starting from rice cultivation, making use of its 120 years of experience in both rice cultivation and sake brewing. Using the high-quality sake rice grown in its own rice fields and 25 hectares of rice fields contracted by farmers in the neighboring town, the brewery produces only pure rice sake with a rich flavour.

