



# Gozenshu Junmai 1859 Nama Bodaimoto



## Amberjack

Buri daikon Ni

This sake has a unique taste of nutmeg and a hint of ginseng which goes very well with a simmered dish, helping to balance and harmonise the flavours. It also helps draw out the umami of this dish.

### Gozenshu Junmai 1859 Nama Bodaimoto 【Tsuji Honten Co., Ltd.】

- Sake type ..... Junmai
- Rice-polishing ratio ..... 65%
- Alcohol percentage ..... 16.0%
- Production area ..... Okayama
- Awards, etc. .... Australian Sake Awards 2022 - Gold

#### Product story

This is the first release of Gozenshu's new range, the 1859 series, named after the year Omachi rice was discovered. This is a Bodaimoto sake that is a Junmai, Muroka Nama Genshu.

The sake has bold fruit flavours, pear, lychees, raspberries, apricots, and a hint of jackfruit. It starts off easy on the palate and then turns dry, rich and dense as the lactic acid kicks in. It also has hints of its Omachi roots, with white pepper and other herbal notes on the finish.

#### About the Sake brewery

Founded in 1804. It is located in an environment blessed with favorable conditions for sake brewing: a cold climate, high-quality sake rice, and water. While sake from the Setouchi area in the southern part of Okayama Prefecture is sweet, Tsuji Honten, located in the northern part of Okayama Prefecture, is characterized by its clean, dry taste. In addition, the brewery is particular about local rice, selecting, polishing, and brewing sake with rice suitable for sake brewing, such as "Omachi" and "Yamadanishiki" from Okayama Prefecture.



# Why Seafood loves Sake?

## What is Sake?

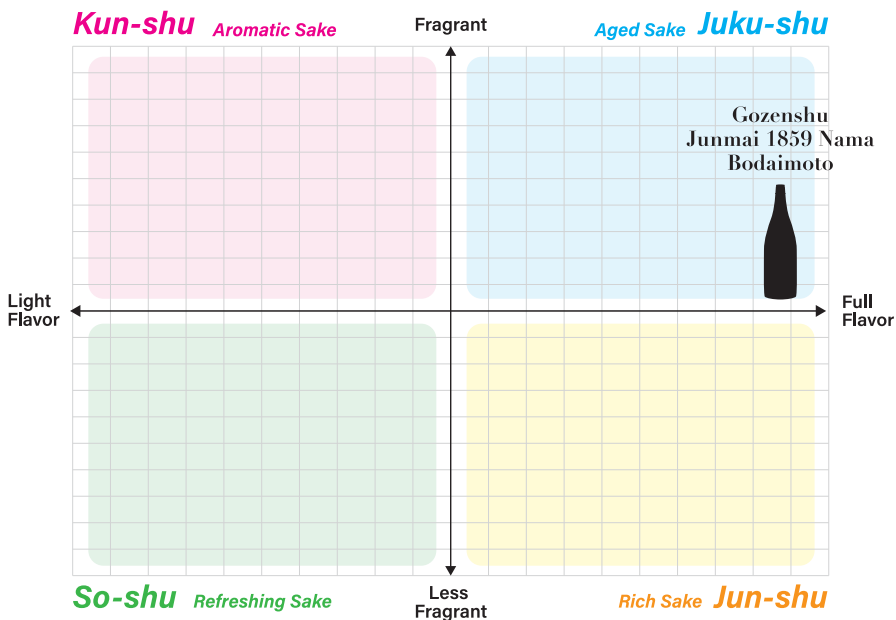
Sake is a Japanese brew made from rice, koji (rice malt) and water. The alcohol content is generally 15-16%, and there are many types available depending on the flavour, richness and manufacturing method.

## Why sake and seafood?

Sake and seafood contain components that complement and enhance one another, making them the perfect pairing for the palate. Seafood contains inosinic acid and sake contains glutamic acid, both of which are responsible for umami flavours. Sake helps draw out these umami flavours from seafood, due to the large amino acids (from rice protein) present in Sake. This "synchronization", or the combining of similar aroma and tastes is evident in pairing Sake with foods from different types of cuisines, resulting in the creation of new depths of flavours when the different umami components come together. Additionally, Sake has the "supplemental effect" of masking the unpleasant odour of seafoods, which is commonly present when the freshness of fish deteriorates. The fragrance component contained in Sake counteracts with trimethylamine, found in deteriorating seafoods, helping to mask the odour.

## 4 types of Sake

Sake basically comes in four types, a fragrant and citrus tasting aromatic type, a smooth and refreshing type, a bold, rich and strong type, and lastly an aged type characterized by its nuttiness and lingering umami. Recently, sparkling Sake has been gaining popularity too! Refer to the chart below for more information!



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## About JFOODO "SEAFOOD LOVES SAKE" campaign

The Japan Food Product Overseas Promoton Center (JFOODO) is currently working with 21 restaurants on this promotional campaign, pairing Sakes with various cuisines, with the aim to showcase the versatility of Sake. For more details, please scan the following QR code.

