

天の戸

AMANOTO

AKITA PREFECTURE
Est. 1917
www.amanoto.co.jp



Asamai Shuzo Company was established in 1917. Soukou Kakizaki, the founder of the company, named the brand 'Amanoto' inspired by an old poem based on a Japanese myth. 'Amanoto' means 'Heavens Door' which is symbolized by the Magatama, a stone used for a necklace in the myth, pictured on the label.

Amanoto's brewery is located in Akita in the snowy, northern part of Japan and they are the smallest of Akita's 47 breweries. Being such a small producer, everything used in their sake making is truly local. Melted mountain snow creates rivers leading into the Yokote basin known for its fertile land. In the summer, they use the river water for raising rice for sake. Some of the water seeps under the basin and springs out near the brewery at the Biwakansen Spring, in the winter this is used for brewing. That same water that raises the rice in the summer brews the sake in the winter. Sake from the Akita region typically shows fresh steamed rice character. Since 2011, Amanoto brew only Junmaishu, a kind of sake that is brewed only with rice and water, with no alcohol adjustment. Amanoto do not filter any of their sake. All rice is raised by members of Hirakamachi Sakamai Kenkyuukai, and planted within 5 kilometres from the brewery. In total six different types of sake rice are grown. To produce the Amanoto house style, they favour flavour over fragrance looking for a complex and sophisticated palate.



Sake name

Style
Size
Rice type
Kojimai (Rice used for making Koji)
Kakemai (Rice used for making Sake)
Rice Grown
Rice polishing ratio
Alcohol
Serving temperature

Junmai Daiginjo 35 (Gift Boxed)

Junmai Daiginjo
720ml (RRP \$109)
Akita Sake Komachi
Akita Sake Komachi
Akita
35% (remaining)
16.5%
Chilled, or room temperature

Tasting note

Amanoto's Junmai Daiginjo 35, as noted in the name, has been highly polished so that only 35% of the rice grain remains. The rice for this sake is grown by the sake master (Toji). It is an extremely elegant and fragrant sake. It has subtle sweetness, yet is crisp and clean, with hints of freshly steamed rice, strawberry and sakura (cherry blossom). This is Amanoto's flagship, and truly represents the great sake that can be produced by this Kura from Akita. It has taken 27 years to develop the Akita Sake Komachi rice. It is regarded as a very high quality rice to produce Akita's premium sake.

Food suggestion

Delicate foods such as sashimi and sushi but also with fried foods such as tempura and salt and pepper squid.

Restaurant suggestion

Salmon robata, ssamjang dressing (Kemeny's sake dinner at Sokyō, 2013)

Awards

Gold medal at National Research Institute of Brewing in Japan in 2012

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DEJA VU SAKE CO
デジャヴ 酒 カンパニー

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Sake name	Junmai Ginjo
Style	Junmai Ginjo
Size	300ml (RRP \$25) 720ml (RRP \$60) 1800ml (RRP \$116)
Rice type	
<i>Kojimai (Rice used for making Koji)</i>	Miyamanishiki
<i>Kakemai (Rice used for making Sake)</i>	Miyamanishiki
Rice Grown	Akita
Rice polishing ratio	55% (remaining)
Alcohol	15.5%
Serving temperature	Chilled or room temperature

Tasting note

Amanoto's 'green label' Junmai Ginjo shows beautiful purity with some subtle yeast complexity on the nose. There are also hints of banana and herb. It is elegant but powerful on the palate, showing hints of mushroom flavours, with clean, crisp, zesty citrus acidity and a nice dry finish. The Miyamanishiki rice used is best suited to the extreme cold climate of Akita area.

Food suggestion

Delicate dishes such as tuna salad, tempura, beef carpaccio with baby herbs, sushi, and sashimi.

Restaurant suggestion

Kingfish miso ceviche, green chilli, crispy potato (Gourmet Traveller Wine dinner at Sokyo, 2012)
Tuna sashimi, plum wine jelly, garlic soy (Gourmet Traveller Wine dinner at Sokyo, 2011)
Japanese appetizer (Cremorne Cellars sake dinner at Sushi Studio, 2013)
Bincho Albacore Tuna (Grossi Florentino sake dinner, 2013)
Kingfish & bonito ceviche, mandarin, fennel, lemon balm (Mr. Hive, Crown Melb, 2013)
Nigiri zushi (sake dinner at sushi e, 2013)

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Sake name

Style
Size

Junkara Junmai

Junmai
300ml (RRP \$23)
720ml (RRP \$46)
1800ml (RRP \$114)

Rice type

Kojimai (Rice used for making Koji)
Kakemai (Rice used for making Sake)

Rice Grown
Rice polishing ratio
Alcohol
Serving temperature

Ginnosei
Miyamanishiki
Akita
60% (remaining)
16.5%
Room temperature, or warm

Tasting note

Junkara means 'dry', and this sake is very dry. It has a hint of yeast and a nice floral character on the nose with complexity. On the first sip you feel its smoothness and cleansing mouth feel. The palate provides a collection of flavours including hints of brown mushroom, cider, lemon skin, and has hints of chargrilled smokiness and scolded nuts. It finishes dry and clean with a hint of bitterness at the end.

Food suggestion

Traditional Japanese foods such as sashimi and sushi, and tempura, pork and hearty foods such as braised chicken and mushrooms.

Restaurant suggestion

Kingfish miso ceviche, green chilli, crispy potato (Gourmet Traveller Wine dinner at Sokyo, 2012)
Tuna sashimi, plum wine jelly, garlic soy (Gourmet Traveller Wine dinner at Sokyo, 2012)
Katsuobushi sorbet (Kemeny's sake dinner at Sokyo, 2013)
Japanese appetizer (Cremorne Cellars sake dinner at Sushi Studio, 2013)
Ishikarinabe (salmon hot pot in a miso broth, vegetable and tofu) (winter special dinner at Sake in 2013)

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