



GRADE Junmai Ginjo

RICE Omachi

ALCOHOL 16%

PREFECTURE Okayama, Japan

SIZE 720ml

UPC 835603007527

SANKAN

TRIPLE CROWN

SAKE OVERVIEW

"Triple Crown" has won the prestigious Emperor's Medal of Honor three times. It is a love letter to Omachi, with its idiosyncratic smoky, fleshy, and mineral driven profile. This particular strain of local Omachi is known as Akaiwa Bizen, widely considered the very best example of this beloved strain, and is grown by a farmer who mixes pulverized oyster shells with the soil to emphasize the flinty minimalism.

TASTING NOTES & PAIRING SUGGESTIONS

Notes of black tea, fennel and grapefruit.

The sake is made to pair with the local seafood that comes from the nearby Port of Shimotsui.

ABOUT THE BREWERY

Sankan Shuzo is the smallest brewery in the Komé Collective portfolio, producing less than 100 koku per year. Located in Okayama, the birthplace of Omachi rice, Sankan Shuzo works with Shin Nakano Kogyo, one of Japan's leading rice mills, conveniently located a few miles away from the brewery.

The coastal waters used to brew the sake are just as important as the rice. Dubbed "Mikoe-no-mizu" ("poetry water") by the children who historically worked the salt and rice fields in the area, the water is highly valued for its deliciousness and coolness.

