# BŌKEN JAPANESE SAKE

## NANA

**Junmai Ginjō**

### REGION

**Akita Prefecture** is located in northern Japan between Mt. Chokai and the Sea of Japan. The region experiences cold, snowy winters with an average temperature of 31°F, about 18 snowy days per winter month, and roughly 4 hours of sunlight daily. These conditions create the ideal environment for slow, controlled fermentation. The soil, enriched by volcanic ash from Mt. Chokai, is particularly well-suited to sake rice cultivation. Elevation is approximately 400 feet, supporting optimal rice maturity and expression of terroir.

### HISTORY

**Hiraizumi Honpo** was established in 1487 and is Japan's second-oldest sake brewery. With a brewing legacy spanning over 500 years, Hiraizumi has remained devoted to traditional craftsmanship. Today, under the leadership of 27th-generation brewmaster Masaaki Saito, the brewery practices vertical integration—overseeing everything from rice cultivation to final bottling. The brewery is especially known for its use of the Yamahai method, a labor-intensive technique that relies on wild fermentation and extends the starter fermentation stage by sixteen days. This results in bold, structured sakes with deep umami and rustic elegance.

# BŌKEN NANA
## TECHNICAL DATA

**RICE**
26% Akita Sake Komachi
74% Akita Miyamanishiki

**POLISHING RATIO**
60%

**FLAVOR PROFILE**
Elegant and balanced with moderate acidity and a soft, clean finish. Notes of pear, rice pudding, and a touch of umami.

**YEAST**
Kyokai 7

**ABV**
15%

**SAKE METER VALUE (SMV)**
0 (neutral)

**ACIDITY LEVEL**
1.9

**FERMENTATION TEMP**
5°C–8°C

**FERMENTATION DURATION**
30 days

**STYLE**
Yamahai-style Junmai Ginjo with delicate richness and silky texture. Brewed slowly in cold temperatures (between 5°C ~ 8°C) using Akita-grown rice.

## WHY BŌKEN NANA?

- Crafted using the traditional Yamahai method
- Balanced blend of Akita Miyamanishiki and Akita Sake Komachi
- Expresses the elegance and purity of Akita's terroir
- First designed by the 25th generation to highlight Yamahai-style uniqueness, it's now celebrated and refined by the 27th generation.

A legacy of over 500 years of brewing excellence
**Rooted in place. Driven by purpose.**