



RIHAKU

ORIGIN OF PURITY NAMAZAKE

ABOUT THE SAKE: Origin of Purity is available seasonally as a namazake offering and is a unique addition to the VC ginjo line-up as it is our first sake made with Omachi rice. Discovered in 1859, Omachi is the only pure rice strain that has been grown consistently in Japan. This is quite an impressive feat as Omachi is one of the tallest sake rices which makes it incredibly difficult to harvest and susceptible to damage by typhoons and strong storms. We're lucky that Rihaku has found one of the best Omachi growers in Japan. This genshu (undiluted sake) is produced using rose vine yeast and is incredibly pure and balanced.

TASTING NOTES & FOOD PAIRING: A robust, powerful expression of namazake. The complexity of flower yeast, omachi rice, and genshu result in layers of smoke, molasses, toast cereal, and candied nuts.

Try paired with steak, cured meats or dishes with charred onions.

RIHAKU: Rihaku is named after the famous Chinese poet from the 8th century, Li Po, who was known to drink a big bottle of sake and write a hundred poems.

- Rihaku boasts one of the highest average milling rates of all Japanese sake breweries—a testament to its dedication to high quality.
- Each Rihaku sake in the portfolio is made with a different type of sake rice, demonstrating how the deliberate style of a producer can be expressed by four rice types.

QUALITY GRADE Junmai Ginjo Genshu

SEIMAIBUAI 55%

RICE Omachi

ALCOHOL 17%

SIZE 6/720ml

UPC 835603005561

