



SIGNOR SAKE

FALLING FOR YOU

AUTUMN RELEASES



As the weather cools down in Japan, sake enthusiasts are warming up for the best time of year to drink the national tipple. Autumn is a much-loved season for food and drink in Japan and although sake releases during this time are not legally defined, they're often labelled *hiya-oroshi* or *aki-agari*, which are ones typically brewed at the start of the year, pasteurised once and then stored for 6 months to mellow out before getting in drinkers' hands. Here are some of the best available in Japan right now which all taste great at a range of temperatures.

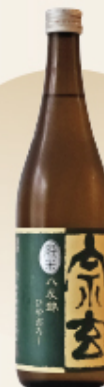


FUROSEN HIYAOROSHI

UEHARA SHUZO - SHIGA
ABV 17% / Tamakae milled to 55%

7th generation Isao Uehara is one of a handful of brewers in Japan who skips commercial yeast additions and ferments most of his range naturally. He also uses wooden vats in place of stainless-steel tanks, and an ancient wooden beam pressing method

- Shredded wheat and pecan pie
- Toasted nuts and caramel
- Rich and textural



SOUGEN HIYAOROSHI

SOUGEN SHUZO - ISHIKAWA
ABV 17% / Hattan-Nishiki milled to 55%

The family trace its roots back to the Hatakeyama samurai clan, who built the Nanao Castle located in the middle of the Noto Peninsula. High-ranking samurai warriors, who were allowed to fight on horseback, carried a spear on the battlefield, and the company's logo is a symbol of the spear and their pride.

- Brown rice and soy sauce
- Persimmon and matured fruit
- Textural grip



TAKA FUKAMARI

NAGAYAMA HONKE - YAMAGUCHI
ABV 15% / Ornachi milled to 60%

Taka, meaning "noble arrow" is both the name of the brand and the man behind it. His sakes tend to be earthy, savoury with a pleasant long-lasting acidity on the finish—something traditionally seen as a negative in the industry.

- Savoury
- Toasted granola and fig
- Caramelised butter



MASUMI HIYAOROSHI

MIYASAKA JOZO - NAGANO
ABV 15% / Miyama-Nishiki milled to 55%

Masumi is best known for its yeast, which was isolated at the brewery by scholars in 1946 and named "number seven." Getting that recognition is like winning a Noble Prize, and it's now one of the most used in the industry.

- Porcini mushroom
- Butterscotch and coffee bean
- Medium dry

KAKUREI HIYAOROSHI

AOKI SHUZO - NIIGATA
ABV 16% / Yamada-Nishiki milled to 55%

Niigata is most famous for *tanrei-karakuchi* style, meaning "crisp and dry." Aoki Shuzo brew *tanrei-umakuchi*, meaning "crisp and tasty" with a focus on bringing out the umami of the rice.

- Butter and macademia
- Voluptuous body
- Multi-layered

