

Sumirebana 澄霽華

A New Global Standard from Yamagata
The “Japanese Chablis” Concept



Eau-de vie shonai Co.,Ltd
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Dear Buyer

My name is Haruyuki Satou, and I am the owner of Eau-de vie shonai Co., Ltd., a sake brewery established in 1875 in the Shonai region of Yamagata, Japan.

I am writing to introduce our innovative Junmai Ginjo, "SUMIREBANA" (Clear Flower), which challenges the conventional boundaries of Japanese sake and is crafted specifically to resonate with the European palate.

The Concept: A Sake for White Wine Lovers While traditional sake typically relies on lactic acid, "SUMIREBANA" is brewed using White Koji, a method that produces natural citric acid. This results in a crisp, refreshing acidity reminiscent of a Sauvignon Blanc or a dry Riesling, yet it retains the delicate umami of rice.

Why "SUMIREBANA" fits your portfolio:

Exceptional Acidity (3.7): With an acidity level significantly higher than standard sake (usually 1.3), it offers a sharp, clean finish that cuts through oils and fats, making it an ideal partner for western cuisine.

Approachable Alcohol Content (13%): We have achieved a naturally lower alcohol content without dilution. This 13% ABV allows for a smooth drinking experience, perfect for long dinners, similar to wine.

Terroir of Shonai: Brewed with local "Dewa-Sansan" rice and the soft subsoil water of Mt. Chokai, this sake embodies the pure, snowy landscape of our region.

Tasting Note: It features a fruity aroma of lemon and grapefruit. The attack is fresh and juicy with a pleasant sweetness (SMV -10), followed immediately by a vibrant acidity that tightens the finish. It pairs beautifully with seafood carpaccio, oysters with lemon, fresh cheeses, and herb-roasted poultry.

I believe "SUMIREBANA" will offer your clients a unique gastronomic experience that bridges the gap between Sake and Wine.

I would be delighted to send you a sample bottle or arrange an online meeting to discuss how this product could complement your selection.

Thank you for your time and consideration.

Global Strategy: "Modify"

The Challenge

Traditional Sake (15-16% ABV) is often perceived as too heavy to drink throughout a full western-style course dinner. It competes with spirits rather than wine in some markets.



The Solution

We modified the brewing profile to match global dining habits. By targeting **13% ABV (Undiluted)** and high acidity, we created a "White Wine Alternative" that flows perfectly from appetizer to main dish.



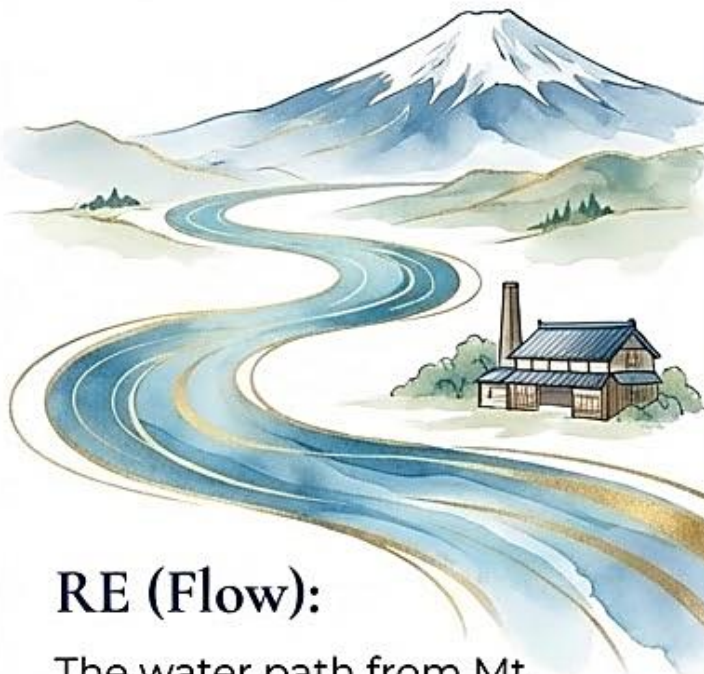
Introducing Sumirebana

澄 滯 華



SUMI (Clarity):

Transparent purity derived from White Koji.



RE (Flow):

The water path from Mt. Chokai to our brewery.



BANA (Flower):

Elegant, floral aromatics that bloom in the glass.

Terroir & Heritage

Born from Snow

Our brewery stands at the foot of **Mt. Chokai**. The subsoil water, originating from melted snow, provides a soft, pure foundation.



Native Rice: Dewa-Sansan

We use 100% *Dewa-Sansan*, a sake rice unique to the Shonai plains. Combined with our **150-year brewing history**, this product is a genuine expression of Yamagata's land.



Technical Innovation

Using **White Koji** to generate natural citric acid.

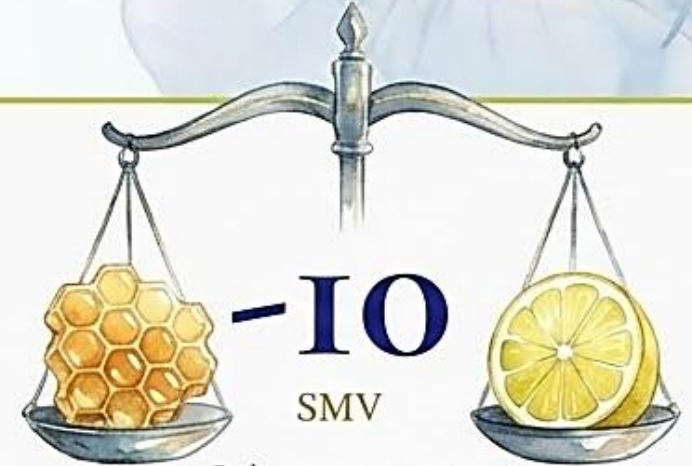
13%
ALCOHOL

Undiluted (Genshu).
Light yet rich body.



3.7
ACIDITY

Citric acid derived.
Matches white wine levels.



Juicy sweetness
balancing the sharp acid.

Sensory Profile



Aroma

A refreshing burst of **citrus zest** (lemon, grapefruit) layered with subtle notes of green apple and white flowers.



Palate

"Electric & Juicy." A sharp, crisp attack reminiscent of Chablis, followed by the soft umami of rice.



Finish

Clean, dry, and lingering with a pleasant **mineral sensation** that cleanses the palate.

The Perfect Marriage

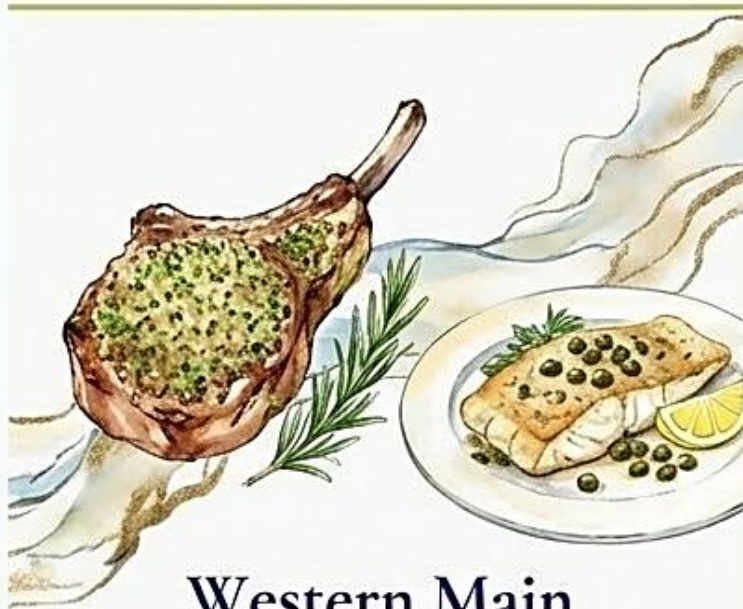
The Concept

The acidity acts like a squeeze of lemon, cutting through fats and oils.



Seafood

Fresh Oysters, Carpaccio, Scallops.



Western Main

Grilled Pork with herbs, White fish Meunière.



Cheese

Creamy Camembert or Brie.

Acidity Comparison

Sumirebana occupies a unique position: the structure of wine with the soul of sake.



Let's Redefine Sake.

Introducing the new standard from Yamagata.



Contact us for tasting samples and partnership opportunities.

 www.yourbrewery.com |  port@yourbrewery.com

■ TECHNICAL SHEET: SUMIREBANA

“A New Wave of Sake: White Koji & Citric Acid”

Product Overview

Product Name: SUMIREBANA (Clear Flower)

Brewery: Eau-de vie shonai Co., Ltd. (Yamagata, Japan)

Category: Junmai Ginjo / White Koji Sake

Volume: 720ml / [300ml if applicable]

Tasting Profile

Aroma: Fresh lemon, grapefruit, white flowers.

Palate: Juicy sweetness balanced by sharp, citrus-like acidity. A clean and refreshing finish similar to white wine.

Key Characteristic: Brewed using White Koji, producing high levels of natural citric acid (approx. 3x standard sake).

Technical Data

Rice: 100% Dewa-Sansan (Yamagata local sake rice)

Rice Polishing Ratio: [例: 55]%

Alcohol Content: 13.0%

Sake Meter Value (SMV): -10 (Sweet/Rich)

Acidity: 3.7 (High / Citric)

Yeast: [例: Yamagata Yeast]

Water: Subsoil water from Mt. Chokai (Soft water)

Serving Suggestions

Temperature: Chilled (5–10°C) is highly recommended.

Glassware: White wine glass (to enhance the citrus aroma).

Pairing:

Appetizers: White fish carpaccio, Fresh oysters with lemon.

Cheese: Fresh cheese (Mozzarella, Burrata), Goat cheese.

Main: Herb-roasted chicken, Pork sauté with fruit sauce.

Cuisine Style: French, Italian, and Modern Fusion.

Storage

Keep refrigerated or store in a cool, dark place away from direct sunlight to maintain its fresh acidity.

We thank you to see this short movie

KIYOIZUMIGAWA
創業 **150** 周年
國酒 隠し蔵の一滴



Eau-de vie shonai Co.,Ltd is a sake brewery with the name
“KIYOIZUMIGAWA”
“KIYOIZUMIGAWA” was founded in 1875 and celebrates its 150th
anniversary in 2025.

Shonai region, Yamagata prefecture 「Chateau Shonai」

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