

# Sumirebana

## 澄湧華

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



Eau-de vie shonai Co.,Ltd  
123Hamanaka-Otu, Sakata City,  
Yamagata Prefecture, Japan

## 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.



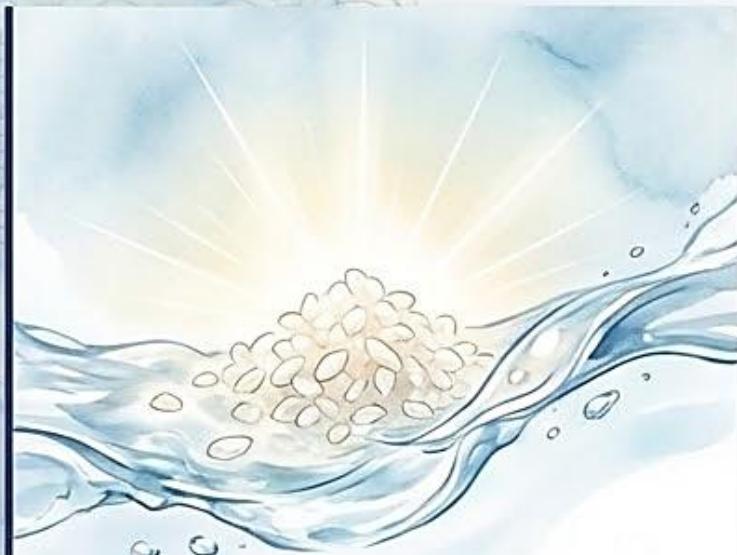
## The Solution

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.



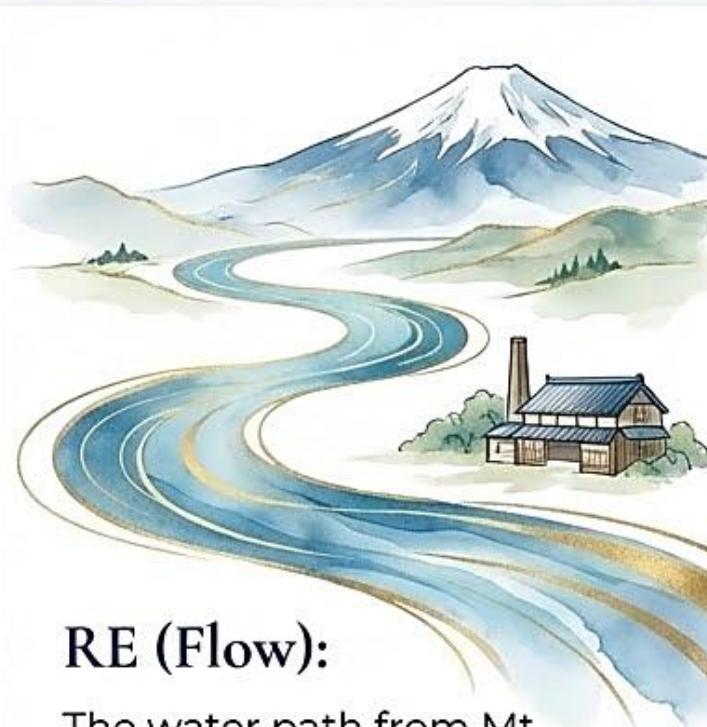
# Introducing Sumirebana

## 澄 澄 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

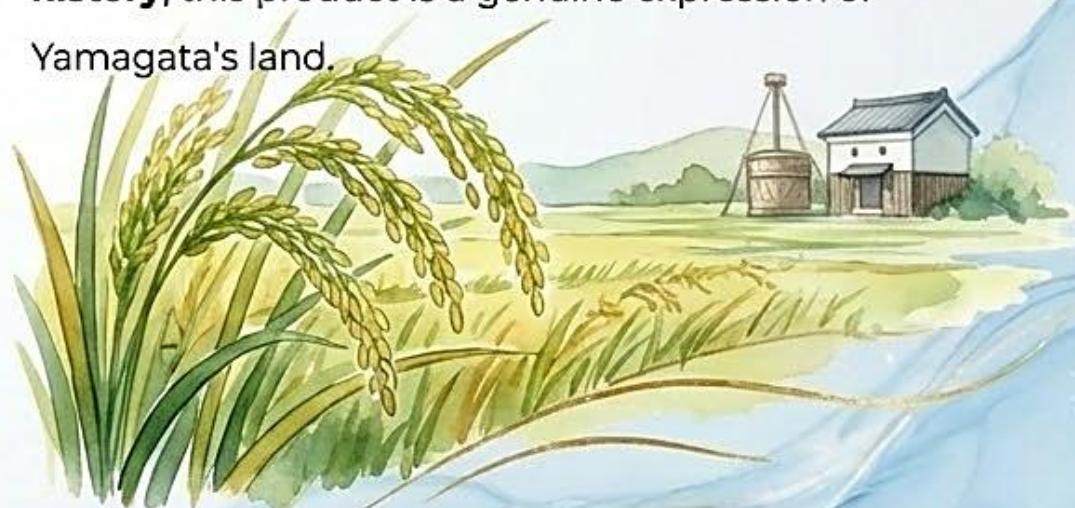
## Born from Snow

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.



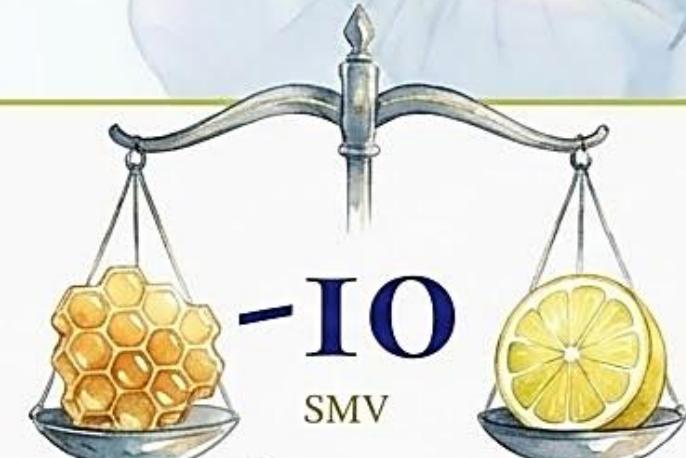
**3.7**  
ACIDITY

Citric acid derived.  
Matches white wine levels.



**-10**  
SMV

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.



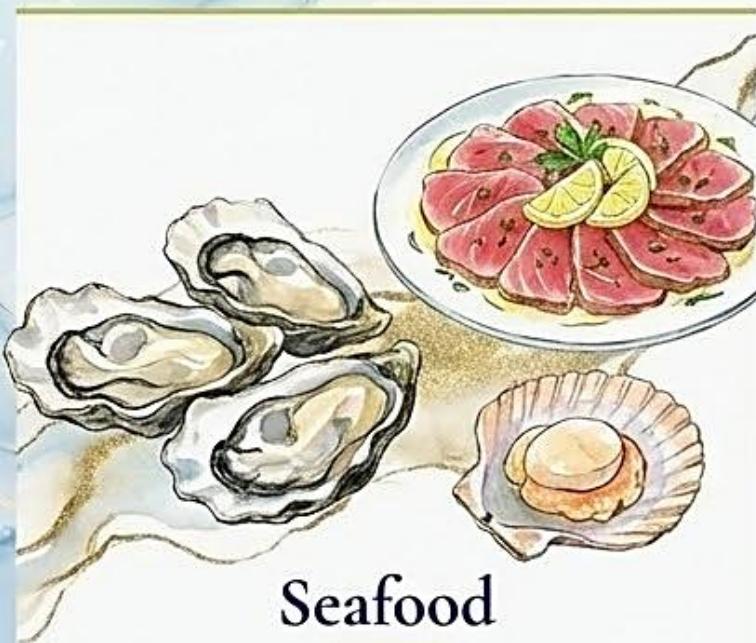
## Finish

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

# The Perfect Marriage

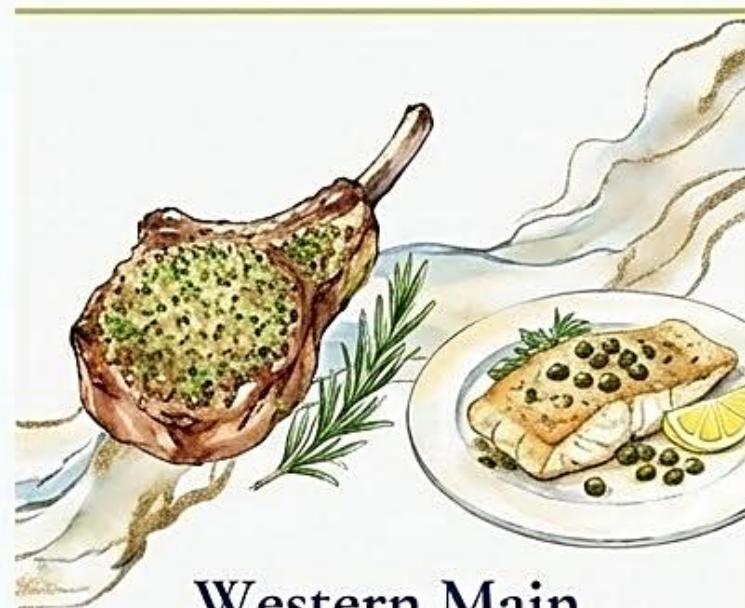
## The Concept

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



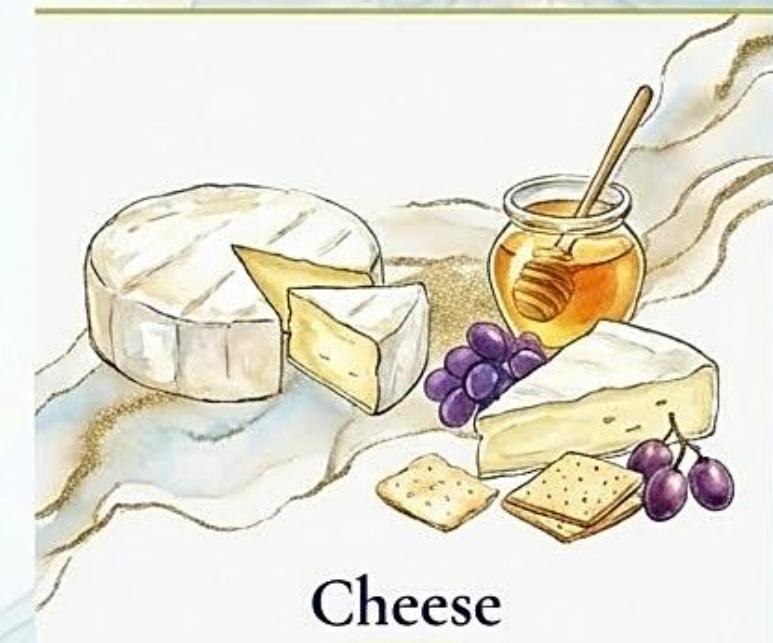
### Seafood

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.

Traditional  
Sake

1.3



Sumirebana

3.7



Crisp White  
Wine

3.5 - 4.5

# Let's Redefine Sake.

Introducing the new standard from Yamagata.



Contact us for tasting samples and partnership opportunities.



[www.yourbrewery.com](http://www.yourbrewery.com) | [port@yourbrewery.com](mailto: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**



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

**Shonai region, Yamagata prefecture 「Chateau Shonai」**

KIYOIZUMIGAWA  
創業 150 周年  
國酒 隠し藏の一滴

【清酒 清泉川 製造蔵元・株式会社オードヴィ庄内 紹介動画】  
〒998-0112 山形県酒田市浜中乙123

Eau-de vie shonai Co.,Ltd  
123Hamanaka-Otu, Sakata City,  
Yamagata Prefecture, Japan

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