

IWA 5,
Assemblage 4 NV
Toyama Prefecture, Japan



Rice Varieties

Gohyakumangoku
Omachi
Yamada Nishiki

Troji/Brewer	Shiraiwa K.K. and Richard Geoffroy
Closure	Vinolok
ABV	15%
Bottle Sizes	72cl
Notes	Vegetarian, Vegan

PRODUCER

'IWA 5' is a collaboration between highly regarded brewer, Ryuichiro Masuda, owner of the Masuda Shuzo sake company in Toyama and Richard Geoffroy, former Chef de Cave of Dom Perignon. This project honours the art of sake by remaining true and respectful to Japanese traditions while benefiting from the vision, palate and blending skills that Richard refined over his 28-year tenure in Champagne. Richard visited Japan for the first time in 1991 and has since been back countless times and has fallen in love with the country, the culture, and its people. 'IWA', which translates as 'white rock', refers to the awe-inspiring location of the purpose built brewery in Shiraiwa, Toyama Prefecture, in western Japan. It was designed by renowned architect Kengo Kuma. The region is known for its breathtaking natural beauty and has strong historical ties to sake production.

PRODUCTION

'IWA 5' is crafted by blending, instead of using a single brew. The 'assemblage' is different each year. The number '5' refers to the five elements that combine to produce this sake: rice varieties, microclimate, yeasts, propagation and fermentation. Three rice varieties are used from two different locations: Yamada Nishiki, Omachi, Gohyakumangoku. The Yamada Nishiki and Gohyakumangoku varieties grow on a 10-hectare rice paddy, in Toyama, between the foothills of Hida Mountains and the arable flatland, with access to abundant pristine snowmelt water. They contribute to the finesse to the blend. Selected over 100 years ago in Okayama prefecture, the Omachi rice adds opulence and texture and an undeniably mellow flavour.

VINTAGE

In his search for renewed harmony at IWA, Richard Geoffroy pursues the dream of a grand Japanese Sake. A Sake absolutely true to Sake—with its salient flow of sensations—yet embracing and expanded in character. A radiant Sake. Such a paradoxical proposition cannot come from a single brew. It can only be achieved through Assemblage, by design. Assemblage adds a paradigm to the established paradigm of rice polishing. The more Assembled, the more harmonious.

SERVING SUGGESTIONS

Brewed in 2022, 'Assemblage 4' is made from rice polished to 35%; washed, soaked, steamed, cooled, inverted, mashed, and fermented using five different yeast strains. The complementary profiles of the yeasts have a significant impact on aroma and flavour, giving high and low tone aromas, greener notes, complexity, and umami. Together, they dictate the texture and alcohol content of this sake. The yeast propagation technique is predominantly Kimoto, the oldest sake starter method. This release is a blend of 20 different reserve sakes.

TASTING NOTES

Sophisticated with an elegant structure and intense complexity. As the sake breathes in the glass, notes of marzipan and lotus root emerge. While intensifying, the initial aromas are completed by vibrant marine undertones, followed by coconut and darker tones of hazelnut and shiitake. A profound flourish of violets is a surprising conclusion. The palate, in total coherence with the nose, dances through an airy softness of fruity, floral and subtle maritime notes. These flavours dissolve into the lingering IWA signature of white

these flavours dissolve into the lingering IWA signature of white pepper and Sansho peppers.