

Kawasemi Junmai Genshu

Product Type: Sake Nihonshu
 Category: Junmai Genshu
 Alcohol: Alc. 14.8% Vol.
 Format: 72cl bottle
 Producer: Koshinohana Shuzo
 Region: Pref. of Niigata
 Rice type: Koshiibuki
 Rice milling: 70%
 Tasting temp.: Cold
 Aromatic profile: Expressive, fruity



Product short description:

Kawasemi is a fresh tasting, subtle sake which reveals floral and fruity tones of ripe apples, pears and litchis as well as spices. This character develops in fruit juices and opens up to more cereal flavours. Its final taste is slightly acidic that leaves your palette fresh and open.

Rich, fruity, ideal for aperitif. To discover and share !

72cl - Alc. 14.8% Vol.

Detailed tasting notes: Kawasemi, “the kingfisher”, is a unique sake because very expressive, rather smooth, and really fruity. It reveals notes of ripe pear, lychee, spicy and slightly peppery scents. On the palate, it evolves on fruit juice before opening up to more cereal notes of breadcrumbs and finishing with slightly tart sensations. It leaves the palate fresh and available. Kawasemi is ideal for learning about sake, but is perfect for connoisseurs for selected moments and pairings.

Tasting advice: serve chilled, as an aperitif or during a meal with various combinations: foie gras, shellfish, poultry and fish. On hard cheeses, parmesan, old mimolette. On chocolate desserts. Its aromatic power makes it an excellent candidate for a cocktail base.