

Tsukino Katsura

Product Type: Sake Nihonshu
Category: Honjozo Nigori Nama Hoppo
Alcohol: Alc. 17% Vol.
Format: 72cl bottle
Producer: Masuda Tokubee Shoten
Region: Pref. of Kyoto
Rice type: Nihonbare
Rice milling: 50-60%
Tasting temp.: Cold
Aromatic profile: Expressive, fruity



Product short description:

Non pasteurised and sparkling. A saline nose, with notes of sea spray, fermented notes of yogurt and fruity (bananas). Tsukino Katsura is fresh and stimulating, intense and rich, it evokes the freshness of citrus fruits such as oranges and grapefruit. A light sensation of bitterness ending of on a lovely reminder of citrus fruits.

A sake full of life!

72cl - alc. 17% vol.

To accompany this sake we would suggest sea-bass or grilled salmon, smoked fish, mackerel, duck, mushrooms. Fresh goats cheese, beaufort cheese or creamy desserts. Take note: Put it in the fridge as soon as you can and open it carefully, very slowly and progressively so that the gas first gets out.