

Soma no Tengu

Product Type: Sake Nihonshu
Category: Junmai Usunigori Hoppo Nama
Alcohol: Alc. 17% Vol.
Format: 72cl bottle
Producer: Uehara Shuzo
Region: Pref. of Shiga
Rice type: Yamadanishiki
Rice milling: 59%
Tasting temp.: Cold
Aromatic profile: Refreshing, floral

72cl - alc. 17% vol.

Fresh, fruity and rich

For this sake, fermentation is very slow, and filtration is carried out by the technique of funeshibori, through bags arranged on a wooden tray. It is fresh and fruity, rich and gives great bitterness. This is an "Usunigori" sake, that is to say slightly nigori (or unfiltered), it contains some rice deposit in the bottom.



Soma no tengu contains some depot of rice in the bottom that one can homogenize and stir before serving, or keep as is, without stirring, and enjoy the variations of flavors as the level of the bottle descends. It is interesting to note the evolution of taste after opening, on the same meal or after few days, keeping the bottle in the fridge.