



Sayori

Product Type: Sake Nihonshu
 Category: Nakadori Junmai
 Alcohol: Alc. 14.5% Vol.
 Format: 72cl bottle
 Producer: Asahara Shuzo
 Region: Pref. of Saitama
 Rice type: Hattanishiki
 Rice milling: 70%
 Tasting temp.: Cold to hot
 Aromatic profile: Mineral, vivid



Sayori (garfish) is a Nakadori Junmai the equivalent of drop of juice (naka=medium ; dori=take). We only take the liquide that breaks away after the first juices come out before it is squeezed. It is a sake that is characterised by its mineral nature. You notice straight away by your sense of smell.

Tense, mineral, sharp. Ideal to go all along the meal.

72cl - Alc. 14.5% Vol.

Sayori is Sharp and aniseed tasting. In your mouth it is the mineral and iodine notes that take over even if the frame remains supple and and creamy. The final taste are long lasting and engulfing with notes of dried fruits which can be bitter and acidic. A large choice of combinations are possible with Sayori : with stronger tasting fish such as clinchards, maquirel, dashi broths or kombu, white or red grilled meat, saucy dishes, soft cheeses. Can be enjoyed at different temperatures cold or hot!