



Koï Koï

Product Type: Sake Nihonshu
Category: Junmai Ginjo
Alcohol: Alc. 14.5% Vol.
Format: 72cl bottle
Producer: Asahara Shuzo
Region: Pref. of Saitama
Rice type: Miyamanishiki
Rice milling: 60%
Tasting temp.: Cold
Aromatic profile: Refreshing, floral



A very delicate nose and extremely subtle, a typical Ginjo. Discrete and refreshing aromas of fruits with white flesh such as melons, peaches. Clean and suave in your mouth with notes of white flowers. The persisting aromas are peaches and melons that are slightly acidic. Finishing off very discretely full of freshness.

Delicate, subtle, refreshing

72cl - alc. 14.5% vol.

For this sake with its delicate notes we would suggest that you serve it in white wine glasses with a delicate cuisine that remains simple and not over done. Koï Koï is perfect with shell fish, oysters, white fish cooked or raw, scallops. Also with cheese such as Livarot or Camembert. Fruits and creamy desserts (foamy and creamy). To be served at about 8°C.