

Koï Koï Junmaï Ginjo



Product Type: Sake Nihonshu
 Category: Junmaï 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



Product short description:

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.

Tasting advice : 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.

About the brewery: Asahara Shuzo is a family brewery located in Saitama Prefecture, in the heart of the hills that precede the Chichibu mountains, northwest of Tokyo. It was founded in 1882 by Zenjiro Asahara when he was only 29 years old. Today Kenichi Asahara runs the factory, he is the representative of the 5th generation.

The locality of Saitama is a relatively new terroir in the production of sake and does not enjoy the same reputation as other more "classic" regions. A recent story that has prompted Asahara Shuzo to innovate a lot to gain attention. Today, it offers products with a strong character, worn by two very young Toji in their thirties. Dynamic brewers and, above all, trained directly by Kenichi Asahara, a master in the art of handling yeasts.