

From Mont Tsukuba



Product short description:

Installed for over 3 centuries in Ibaraki prefecture, Raifuku Shuzo uses yeasts from flowers for the development of unique taste sakes. This is precisely what is interesting to note in this tasting. We introduce three of their most emblematic sakes.

3 SAKES - RAIFUKU SHUZO

RAYUKU Junmai Sweet - Junmai Ginjo Chokarakuchi - Aiyama

Installed for over 3 centuries in Ibaraki Prefecture north of Tokyo, Raifuku brewery enjoys a beautiful environment and a very pure water coming from Mount Tsukuba.

Its specialty is to develop and use yeast from flowers, "Hanakobo" (hana for flower and kobo for yeast). Thus, from different flowers, it produces a varied range of yeast which will enable the production of unique taste sakes. This is precisely what is interesting to note in this tasting.

We invite you to discover three of their most emblematic sakes.

1. Junmai Sweet: sweet, but not too fruity. A polishing degree of the level of a Ginjo.
2. Chokarakuchi Junmai Ginjo: the opposite of the first as "Cho" means "very" and "Karakuchi" means dry. Very dry, rather than a sake dinner aperitif as could be Junmai Sweet.
3. Raifuku Aiyama: a Junmai Ginjo pretty sweet in mouth, made from a rare strain of rice, the rice Aiyama.