



Shichiken Junmai Ginjo

Product Type: Sake Nihonshu
Category: Junmai Ginjo
Alcohol: Alc. 15% Vol.
Format: 72cl bottle
Producer: Yamanashi Meijo
Region: Pref. of Yamanashi
Rice type: Yumesansui
Rice milling: 57%
Tasting temp.: Cold
Aromatic profile: Refreshing, floral



A sake on fruit notes of raisin, green apple and pineapple. It is powerful and has a beautiful structure. The fresh finish beautifully evokes citrus. Its freshness is typical of the wonderful work of Yamanashi Meijo brewery, primarily through long fermentation at low temperature.

Fresh, mineral, light

72cl - alc. 15% vol.

Its very refreshing side is coming from the fact that this brewery, located in Yamanashi, at the foot of the Japanese Alps, is known to use water of outstanding quality. Indeed, the snows located more than 2900 meters above sea level are filtered through the granite rocks and feed the local springs for the production of beautiful sakes. This area is the spot chosen by Suntory to install its whisky distillery.