

Kozaemon Yamahai Junmai

Product Type: Sake Nihonshu
Category: Junmai Yamahai
Alcohol: Alc. 18.5% Vol.
Format: 72cl bottle
Producer: Nakajima Jozo
Region: Pref. of Gifu
Rice type: Yamadanishiki
Rice milling: 65%
Tasting temp.: Cold to hot
Aromatic profile: Rich, powerful



Product short description:

Founded in 1702, Nakajima Jozo is a small family Kura; only three persons are working there. She has a very peculiar way to work, using a unique process and local varieties of rice, such as here for Kozaemon, with the strain called Mino Mizunaminishiki.

This rice Mino Mizunaminishiki gives a pleasant and easy to drink feeling to this sake, with an infinite number of combinations, especially at different temperatures. The nose is discreet and light. Mouth is nice and fresh, even very refreshing!

Light, fresh, quenching

72cl - alc. 16.5% vol.