



Uragazanryu

Product Type: Sake Nihonshu
Category: Junmai
Alcohol: Alc. 14.5% Vol.
Format: 72cl bottle
Producer: Shindo Shuzoten
Region: Pref. of Yamagata
Rice type: Yamadanishiki
Rice milling: 65%
Tasting temp.: Cold
Aromatic profile: Refreshing, floral



This saké is produced by low temperature fermentation in order to give an easy to drink product. The nose is fresh, light, similar to the one of Ginjo sakes. Mouth is sharp and round, well balanced, full of smoothness, and with a nice umami. An ideal sake to accompany your meals.

Neat and well banced

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72cl - alc. 14.5% vol.

Shindo Shuzoten brewery is located in Yamagata, in the North of Japan, a cold and very snowy region, especially known for the high quality of its sakes. A rare enough thing to be underlined, Shindo Shuzoten also produces the rice they use in making sake.