

Raifuku Aiyama Junmai Ginjo

Product Type: Sake Nihonshu
Category: Junmai Ginjo
Alcohol: Alc. 15% Vol.
Format: 72cl bottle
Producer: Raifuku Shuzo
Region: Pref. of Ibaraki
Rice type: Aiyama
Rice milling: 50%
Tasting temp.: Cold
Aromatic profile: Expressive, fruity



The specialty of Raifuku brewery is to use yeast from flowers, the "Hanakobo". For this sake, the yeast is derived from the flower of climbing rose. The Aiyama rice is also very interesting; it is a very rare strain and its starchy white heart (called Shimpaku in Japanese) is bigger than the one of Yamadanishiki!

Rather sweet and creamy

72cl - alc 15% vol.

About the brewery: llocated since three centuries in the Ibaraki region, in the north of Tokyo, the Raifuku brewery is located in a magnificent environment with very pure water coming from the Tsukuba mountains. Its speciality is developing yeast from flowers "Hanakobo" (hana for flowers and kobo for yeast). Therefor, from different flowers it produces a broad variety of yeast that are going to enable the production of very unique taste sakes.

Detailed tasting notes and tasting advice: the nose is fresh and fruity, the mouth is soft, creamy, not too much umami. The finish is clear and precise. It is a sophisticated sake and very well balanced. Raifuku Aiyama being rather soft on the palate, it is very pleasant aperitif but also nice as an accompaniment with meals like pickled or smoked fish, vegetables, carpaccio, shellfish. Also with dessert, fruit, chocolate, sorbets.