

Raifuku Chokarakuchi Junmai Ginjo

Product Type: Sake Nihonshu
Category: Junmai Ginjo
Alcohol: Alc. 17% Vol.
Format: 72cl bottle
Producer: Raifuku Shuzo
Region: Pref. of Ibaraki
Rice type: Hitachinishiki
Rice milling: 55%

Tasting temp.: Cold to room temp.
Aromatic profile: Mineral, vivid



Product short description:

As its name indicates, "cho=much", "Karakuchi"=dry, here we have a very dry and tense sake. Rather masculine, very elegant and dry in mouth, well balanced. .It is produced by Raifuku brewery which is specialized in the developpement of yeasts coming from flowers, the "Hanakobo".

Very dry and tense

72cl - alc. 17% 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.