

Masuizumi Junmai Ginjo

Product Type: Sake Nihonshu
Category: Junmaï Ginjo
Alcohol: Alc. 15.5% Vol.
Format: 72cl bottle
Producer: Masuda Shuzoten
Region: Préf. de Toyama
Tasting temp.: Cold to room temp.
Aromatic profile: Refreshing, floral



Product short description:

This sake is made by one of the most famous "Nototoji", the elite of toji. The nose is sophisticated, floral and fruity. In the mouth, a rich umami is brought by Yamadanishiki rice. It is fruity and slightly sweet, but keeps a nice minerality; the overall sensation is rather that of a dry sake.

A rich umami for a fruity, sweet, and lively sake.

72cl - alc. 15.5% vol.

Serving suggestions: to be discovered chilled, as an aperitif or with a variety of dishes, but with a relatively strong taste. Very interesting on slightly spicy preparations.

About the brewery: founded in the year 26 of Meiji era under the name of Iwaizumi, the brewery will later change to "Masuda Shuzo", the name of its founder Masuda Masuizumi. It was one of the first Kura breweries to produce Ginjo-style sake more than 40 years ago, at a time when this category was not well known. The tradition continues today thanks to the remarkable work of today's Toji, Mr. Hatakana, 72 years old!