



Hakushika Junmai Ginjo

Product Type: Sake Nihonshu
Category: Junmai Ginjo
Alcohol: Alc. 14.7% Vol.
Format: 72cl bottle
Producer: Tatsuuma Honke
Region: Pref. of Hyogo
Rice type: Nihonbare/Hitomebore
Rice milling: 60%
Tasting temp.: Cold to room temp.
Aromatic profile: Refreshing, floral



Notes of lemon, ginger, and vanilla. In mouth, it's a nice feeling of spring water quality. Very lively with a good acidity, juicy notes of pear, citrus and cocoa.

A woody nose with powerful floral notes

72cl - alc. 14.7% vol.

A both rich and refreshing sake. A Junmai Ginjo that will accompany both meals with a more complex preparations, or even stews. Thanks to its good acidity, it balances the most elaborate dishes. Note that Hakushika is also a great value for this price.