

Musashino Junmai

Product Type: Sake Nihonshu
Category: Junmai
Alcohol: Alc. 15% Vol.
Format: 72cl bottle
Producer: Asahara Shuzo
Region: Pref. of Saitama
Rice type: Hattanishiki
Rice milling: 60%
Tasting temp.: Cold to room temp.
Aromatic profile: Rich, powerful

Musashino sake is Asahara's high-end series. The rice used is polished at 60% by the method of "Hempesemai" (oval polishing). The yeasts are created at the brewery. They give to the sake a beautiful floral nose.

A hempesemai polished rice for a rich and floral sake.

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72cl - alc. 15% vol.



A junmai who plays without complex in the court of ginjo. Musashino is floral and rich, without being bulky and as such, it can accompany a wide variety of dishes, meats or fish, throughout the meal. It is also an excellent sake to start, as an aperitif.