



Suehiro Densho Yamahai Junmai

Product Type: Sake Nihonshu
Category: Junmai Yamahai
Alcohol: Alc. 15.5% Vol.
Format: 72cl bottle
Producer: Suehiro Shuzo
Region: Pref. of Fukushima
Rice milling: 60%
Tasting temp.: Cold to hot
Aromatic profile: Mineral, vivid



Suehiro Yamahai Junmai is a rich sake where everything happens in the mouth: powerful flavors, mixing acidity and sweetness in a perfect balance. The notes are spicy, peppery, punctuated by a beautiful bitterness and mineral sensations in the finish.

**Between acidity and sweetness, a perfect balance.
This is the ideal Yamahai sake!**

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72cl - Alc. 15.5% Vol.

The brewery of Suehiro Shuzo has transmitted and perpetuated for over 100 years the art of production of sake Yamahai. It is indeed its founder, Kinichiro Kagi, who first abolished the process of "crushing" rice by inventing the method Yamahai to ensure that the rice is slowly degraded in vats by yeasts.