

Suehiro Yamahai Junmai Ginjo

Product Type: Sake Nihonshu
Category: Junmai Ginjo Yamahai
Alcohol: Alc. 15.5% Vol.
Format: 72cl bottle
Producer: Suehiro Shuzo
Region: Pref. of Fukushima
Rice type: Gohyakumangoku
Rice milling: 55%
Tasting temp.: Cold to room temp.
Aromatic profile: Mineral, vivid



A step further in the discovery of Yamahai Junmai sake with Suehiro. On the palate, the taste is powerful, it mixes acidity and sweetness in a perfect balance. The notes are spicy, peppery, punctuated by a beautiful bitterness and drier sensations in the finishing.

Push the discovery into the world of Yamahai with this Ginjo!

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72cl - alc. 15.5% vol.

Detailed tasting notes: the Ginjo version of Suehiro's Yamahai. An elegant and balanced sake. A nose with floral and fruity notes, green apple, pineapple, and lactic notes. Round and powerful, it is balanced by a good liveliness and a marked acidity. The notes become spicy, peppery, punctuated by a beautiful bitterness and drier sensations. The finish comes back on ripe fruits, it is fresh and clear.

Tasting advices: fine and delicate, Suehiro Yamahai Ginjo is to be discovered at different serving temperatures. Fresh, we are on the finesse and elegance. Heated, it becomes round and powerful.