



# Nabeshima Junmai Ginjo Yamadanishiki

Product Type: Sake Nihonshu  
Category: Junmaï Ginjo  
Alcohol: Alc. 16.4% Vol.  
Format: 72cl bottle  
Producer: Fukuchiyo Shuzo  
Region: Pref. of Saga  
Rice type: Yamadanishiki  
Rice milling: 50%  
Tasting temp.: Cold to hot  
Aromatic profile: Expressive, fruity



Nabeshima is produced by Fukuchiyo Shuzo, a small brewery in Saga Prefecture, where the owner is also Kuramoto, a passionate person about sake! Nabeshima is a sake marked by tropical fruits, and a very present umami. The palate is rich and juicy, while keeping a good minerality, with good acidity and a lot of freshness in the final.

This is an interesting Sake to drink warm as it gains in volume and smoothness. Also a very nice sake for aperitif (to taste fresh, in this case) or drink during the meal on raw or cooked simply foods.

## Fruity, smooth and rich

72cl - alc. 16.4% vol.