

Kanbara

Product Type: Sake Nihonshu
 Category: Junmai Ginjo
 Alcohol: Alc. 16.5% Vol.
 Format: 72cl bottle
 Producer: Kaetsu Shuzo
 Region: Pref. of Niigata
 Rice type: Yamadanishiki
 Rice milling: 50%
 Tasting temp.: Cold to room temp.
 Aromatic profile: Rich, powerful



Product short description:

Made from Yamadanishiki rice polished at the level of 50%, we discover a sake overflowing flavors with notes of melon and banana. A complex sake, very interesting in pure tasting. With a moderate acidity, it is recommended to taste between 8°C and room temperature, with raw ham!

Fruity and rich

72cl - alc. 16.5% vol.

About the brewery: Kaetsu Shuzo brewery was originally founded in 1880 in Hukushima Prefecture, then was transferred to Niigata in 1886. Niigata Prefecture faces the Japan Sea, the climate is continental with very hot summers, and cold and snowy winters. The brewery is located in the Aga-machi town where the Agano River and Tokonami meet. It is also surrounded by mountains. This area gave birth to one of the noblest "Sakamai" rice (rice dedicated to the production of sake). The water quality is excellent with natural sources nearby that give a pure and fresh water. An excellent sake region.