



Akashu Tai Junmai Daiginjo

Product Type: Sake Nihonshu
Category: Junmai Daiginjo
Alcohol: Alc. 17% Vol.
Format: 72cl bottle
Producer: Akashi Sake Brewery
Region: Pref. of Hyogo
Rice milling: 40%
Tasting temp.: Cold
Aromatic profile: Rich, powerful



A sake made from 40% polished rice and, especially, extra-long brewing for a rich, crisp sake. The nose is fruity and clean, on fresh fruits (apple, peach, apricot and banana). The finish is complex, clearly concluding with floral notes.

The flagship product of the brewery. An extra long brew for a rich and lively sake.

72cl - Alc. 17% Vol.

The history of the Akashi brewery dates back to the end of the Tokugawa period (1600-1867), when the factory that originally produced the soy sauce decided in 1918 to devote itself to rice processing into sake. Making the most of what the beautiful surroundings of the Hyogo region could offer, she began to produce sakes whose quality only improved over time. Today, it is an international recognition that earns him a reputation and allows him to develop a wide range of very qualitative products.