

# Akashi Tai Yamadanishiki

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



## Product short description:

For this sake, it is a Genmai rice (unpolished) Yamada Nishiki that is used. A demanding technique because it requires a double spray of rice. A sake which is in addition koshu (aged, here 3 years). Delicious complexity and density, with herbaceous notes of straw, honey and well-ripened fruits.

### A deep and complex Koshu Genmai.

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.