

Shuho Junmaï Daïginjo Genshu

Product features:

Product Type: Sake Nihonshu
Category: Junmaï Daïginjo Genshu
Alcohol: Alc. 17% Vol.
Format: 72cl bottle
Producer: huo Shuzojo
Region: Pref. of Yamagata
Rice type: Yamadanishiki
Rice milling: 47%
Tasting temp.: Cold
Aromatic profile: Refreshing, floral



Product short description:

A sake with a pleasant nose, fruity, flowery. An elegant Daïginjo, but anyway with power (17°, as it is also a Genshu, without water added at the end of fermentation). The finish is bright and lively, a great bargain for Junamaï Daïginjo !

A great deal for this Daïginjo of super quality

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72cl - Alc. 17% Vol.

Product description:

About the brewery : The Shuho Shuzojo Brewery is located in the heart of Yamagata Prefecture, north of Honshu, a mountainous region with cold and very snowy in winters, ideal conditions for sake production. The area is also known as "Ginjo Okoku", the Ginjo Empire, because the variety of Ginjo sakes produced here is far superior to anything else in Japan. In Yamagata, each brewery has its own style, an incredible diversity which has a double origin - on the one hand, the geography of the place: each mountainside or hillside on which the breweries are installed has its own microclimate and its own spring water - on the other hand, the

human factor: the Tojis of Yamagata are very independent because they have no direct link with the classical guilds of neighboring Prefectures. As for the Kurabitos, the vast majority of them are natives of Yamagata. Enough to forge a strong identity for the sake of the region! Shuho Shuzojo was founded in Meiji 23 (1890), at the foot of the famous Zaô mountain range, in the North East of the Prefecture. This family brewery produces almost exclusively Ginjo class sake, with an average of 46% semibuai in all its vintages, an exceptionally high figure. The brewery is very much focused on respecting traditional techniques and product quality, and is the rising star of the Prefecture thanks to the talents of the new generation.

Tasting advices : A sake to be discovered as it is, fresh, or on a simple and refined cuisine.