

Musashino Black Junmaï Daïginjo

Product Type: Sake Nihonshu
 Category: Junmaï Daïginjo Genshu
 Alcohol: Alc. 16% Vol.
 Format: 72cl bottle
 Producer: Asahara Shuzo
 Region: Pref. of Saïtama
 Rice type: Yamadanishiki
 Rice milling: 40%
 Tasting temp.: Cold
 Aromatic profile: Expressive, fruity



Product short description:

In the Musashino sake series of Asahara Shuzo, this Daïginjo Black is a great success. It is produced on a classic basis for a Daïginjo, with a Yamadanishiki rice polished at up to 40%. But the use of yeast n ° 1801 provides to this sake a peculiar dimension, lively, fruity, so refreshing !

Super vivid for a very pleasant feeling of freshness.

72cl - Alc. 16% Vol.

Tasting advice: a daïginjo to be enjoyed as it is, fresh, or as an accompanying simple and delicate dishes.

About the brewery: Asahara Shuzo is a family brewery located in Saïtama Prefecture, in the heart of the hills that precede the Chichibu mountains, northwest of Tokyo. It was founded in 1882 by Zenjiro Asahara when he was only 29 years old. Today Kenichi Asahara runs the factory, he is the representative of the 5th generation. The locality of Saïtama is a relatively new terroir in the production of sake and does not enjoy the same reputation as other more "classic" regions. A recent story that has prompted Asahara Shuzo to innovate a lot to gain attention. Today, it offers products with a strong character, worn by two very young Toji in their thirties. Dynamic brewers and, above all, trained directly by Kenichi Asahara, a master in the art of handling yeasts.