

# Shuho +10 Junmai Daiginjo Chokarakuchi

Product Type: Sake Nihonshu  
 Category: Junmai Daiginjo  
 Alcohol: Alc. 17% Vol.  
 Format: 72cl bottle  
 Producer: Shuho Shuzojo  
 Region: Pref. of Yamagata  
 Rice type: Yukimegami  
 Rice milling: 45%  
 Tasting temp.: Cold to room temp.  
 Aromatic profile: Expressive, fruity



## Product short description:

Shuho is clearly different from the other sake of the Daiginjo category: beyond the beautiful fruity sensations of green melon and muscatel grapes, the floral notes, Shuho is a very mineral and incredibly precise sake. A very dry sake with a Nihonshudo of +10!

### A Junmai Daiginjo dry, mineral, tense!

72cl - Alc. 17% Vol.

**Detailed tasting notes:** a Junmai Daiginjo Genshu with a lively and crystalline nose, with aromas of green melon, muscat and white flowers. Juicy in the mouth, refreshing, we find these fruity sensations punctuated by fine notes of citrus zest. These elegant characteristics, classically associated with the category of Daiginjo, are generally accompanied by a marked sweetness. And it is precisely on this point that Shuho differs completely from the sake of its rank. Beyond the fruity sensations, we have an incredibly precise and dry sake, with a Nihonshudo of +10! Obtaining such a sake is a technical feat that elevates Shuho to the rank of unique products in the Daiginjo universe.

**Tasting advice:** it is easily associated with many culinary preparations. It accompanies the entire length of the meal, without tiring, and brings a lot of freshness.