



Raifuku Choseimai

Product Type: Sake Nihonshu
 Category: Junmai Daiginjo
 Alcohol: Alc. 16% Vol.
 Format: 72cl bottle
 Producer: Raifuku Shuzo
 Region: Pref. of Ibaraki
 Rice type: Hitachi Nishiki
 Rice milling: 8%
 Tasting temp.: Cold to room temp.
 Aromatic profile: Expressive, fruity



A sake produced from "super polished" rice, at a rate of only 8%! 120 hours of polishing are needed to achieve this level from a locally produced strain in Ibaraki Prefecture, the Hitachi Nishiki.

A sake made from rice polished up to 8%!

72cl - Alc. 17% Vol.

The Raifuku Shuzo brewery uses all that makes its reputation for this sake. Yeasts isolated from flowers, hana kobo (here from cherry blossoms), the water of Mount Tsukuba, and especially its technical expertise. The polishing rate of 8% is incredible, it takes one ton of rice to produce 20kg in the end. It gives a rich, expressive, fruity and floral sake, but also a remarkable delicacy and purity. In its box, it will be accompanied by a small pouch containing this famous rice polished to 8%!