

Tatenokawa Shuryu

Product Type: Sake Nihonshu
 Category: Junmai Daiginjo
 Alcohol: Alc. 15.5% Vol.
 Format: 72cl bottle
 Producer: Tatenokawa Shuzo
 Region: Pref. of Yamagata
 Rice type: Yamadanishiki
 Rice milling: 50%
 Tasting temp.: Cold
 Aromatic profile: Refreshing, floral



Product short description:

A sake made from 50% polished Yamadanishiki rice and a combination of yeasts, the no.9, plus a yeast "house" developed specifically to generate beautiful fruity and floral aromas, very popular in Japan right now.

At the same time floral, fruity and full-bodied, the spearhead of Tatenokawa

72cl - alc. 15.5% vol.

Detailed tasting notes: the spearhead of the Tatenokawa house with this very fragrant ginjo sake, with fruity and floral flavors. The nose is both flowery and full-bodied, a typicality typically imparted by Yamadanishiki rice. Very aromatic, it stays fresh in the mouth and well balanced.