



Sogen Junmai

Product Type: Sake Nihonshu
Category: Junmai
Alcohol: Alc. 15% Vol.
Format: 72cl bottle
Producer: Brasserie de Sogen Shuzo
Region: Pref. of Ishikawa
Rice type: Ishikawamon
Rice milling: 65%
Tasting temp.: Cold to hot
Aromatic profile: Rich, powerful



An ultra-neat, rich and well-structured junmai sake. A remarkably expressive nose for a junmai-style sake, marked by fruity aromas of banana, pear, on cereal notes and lactic notes of fresh yogurt.

Sword of samurai, rich, powerful, structured

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72cl -alc. 15% vol.

On the palate, we can clearly find the fruity sensations sensed on the nose accompanied by a good acidity and a rich umami. The structure is limpid with a lot of liveliness, evolving on notes of ripe fruit (fig, dried apricot). The finish is long, punctuated by a nice bitterness, it brings a lot of freshness.

Tasting advices: a rich and fresh junmai, to serve as aperitif or during the meal. Easy to marry with many culinary preparations, it accompanies with great ease strong taste dishes, grilled meats, sauces. To discover at different temperatures, from fresh to heated.