



Shichiken Yamanokasumi

Product Type: Sake Nihonshu
Category: Usu nigori, Happo
Alcohol: 11%
Producer: Yamanashi Meijo
Region: Pref. of Yamanashi
Tasting temp.: Cold
Aromatic profile: Expressive, fruity



Shichiken Sparkling is made using a double fermentation process called binaï niji hakko. At the end of fermentation, the filtration is intentionally incomplete, usu nigori, and so the material is kept in order to trigger a second fermentation in the bottle.

Sparkling, fine and fruity

□□□□□□□□□□□□□□□□□□□□
72cl - alc. 11% vol.

This sake is slightly cloudy, with a fine deposit of rice, and low alcohol with 11% alcohol. The bubble is fine, well present and persistent. It is fresh, lively, with hints of ginjo, with beautiful aromas of pear, pineapple, green apple and citrus. Shichiken Sparkling is a silky and incredibly precise sake, in which one finds a lot of freshness.

Tasting advices: a fascinating sake, by its method and its unique aromatic profile. At once lively, fresh, fruity and complex. A strong impact, with a present umami and deep, powerful flavors. To discover at different temperatures, from room to room.