



Sugata Tokubetsu Junmai

Product Type: Sake Nihonshu
Category: Tokubetsu Junmai
Alcohol: Alc. 16.8% Vol.
Format: 72cl bottle
Producer: Linuma Jozo
Region: Pref. of Tochigi
Rice type: Ginpu
Rice milling: 60%
Tasting temp.: Cold to room temp.
Aromatic profile: Rich, powerful



By the use of yeast 1801, linuma Meijo manages to elaborate this Junmai (tokubetsu) on very fruity notes. A junmai with a very present nose, marked by the fruits. Rich, intense, a good umami, it will accompany you wonderfully along the entire length of the meal.

A fruity Junmai tokubetsu, rich and pleasant throughout the meal.

72cl - Alc. 16.8% Vol.

The brewery is located linuma Meijo towards the city of Nikko from Tokyo, on the banks of the famous Suginamiki road to be lined with cedars more than 35 km. We are in the heart of the Tochigi prefecture, a region known for the quality of its rice, its water, and for its very preserved natural environment. This small family brewery offers a series of special cuvées called Sugata corresponding to only 10% of their production. Among these cuvées, Junmai Daiginjo is undoubtedly the most successful product. It is sake muroka (unfiltered with charcoal), genshu (not reduced to water after fermentation) and shizuku (because we only recover the drops flowing naturally at the time of the press).