



# Eiichi Daiginjo

Product Type: Sake Nihonshu  
Category: Junmai Daiginjo  
Alcohol: Alc. 16% Vol.  
Format: 72cl bottle  
Producer: Hayashi Honten  
Region: Pref. of Gifu  
Rice type: Yamadanishiki  
Rice milling: 40%  
Tasting temp.: Cold  
Aromatic profile: Expressive, fruity



It unveils floral notes of apple and litchi. An interesting fermented character that develops with a lovely acidity that could remind us of white wine. We can also find notes of fruit juice, acidic berries.

## A subtle and fresh sake

72cl alc. 16% vol.

It is a beautiful Daiginjo that should be served with a refined cuisine, crustaceans, white fleshed fish, sushis and also white grilled meats, cheese or fruity desserts. Served cold at approximately 8°C or at room temperature.