

Eiichi Junmai 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



Product short description:

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.

Tasting advice: Eiichi 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.

About the brewery: Hayashi Honten is located on the southern border of the Gifu region, almost perfectly in the middle of Japan. This brewery is the property of a woman, who is the 5th generation owner of this typical family brewery. Hayashi Honten is very interesting because of the variety of the techniques they master for the production process; from ancient techniques to make Yamahai, to the most modern one giving the purest Daiginjo, without forgetting the capacity to age sake and produce a very nice Koshu.