

Golden Amber White Oak

Product Type: Sake Nihonshu
Category: Junmai Koshu
Alcohol: Alc. 18% Vol.
Format: 72cl bottle
Producer: Hayashi Honten
Region: Pref. of Gifu
Tasting temp.: Cold to room temp.
Aromatic profile: Rich, powerful

Golden Amber is a 12-year-old Koshu sake, four of which are oak barrels for whiskey. The result is incredibly complex. A dark amber sake, a nose marked by caramel almond.

Woody, deep, mature

72cl - alc. 18% vol.



On the palate, it is remarkably well-balanced, unctuous, with rich, deep flavors of smoked oak, vanilla, caramel and spices, sometimes reminiscent of whiskey. Golden Amber is beautiful served on fruits, desserts, or as a digestive sake. It also pairs wonderfully with rich preparations, strong flavors, meats and strong cheeses.