



Koshinohana Junmai Ginjo

Product Type: Sake Nihonshu
Category: Junmaï Ginjo
Alcohol: Alc. 15.5% Vol.
Format: 72cl bottle
Producer: Koshinohana Shuzo
Region: Pref. of Niigata
Rice type: Yamadanishiki
Rice milling: 45%
Tasting temp.: Cold
Aromatic profile: Refreshing, floral



Kawasemi is a fresh tasting, subtle sake which reveals floral and fruity tones of ripe apples, pears and litchis as well as spices. This character develops in fruit juices and opens up to more cereal flavours. Its final taste is slightly acidic that leaves your palette fresh and open.

Rich, fruity, ideal for apertif. To discover and share !

72cl - Alc. 14.8% Vol.

Kawasemi is excellent cold and fresh for an aperitif but can also be enjoyed during your meal. Sweet and fruity it is ideal for initiating your guests to sake. What we suggest it would go well with: foie gras, oysters and seafood, fish cooked or raw, hard cheeses, fruity or chocolate desserts. It is nice and cold at about 8°C.