



# Raifuku Yamadanishiki

Product Type: Sake Nihonshu  
Category: Junmaï Ginjo  
Alcohol: Alc. 16% Vol.  
Format: 72cl bottle  
Producer: Raïfuku Shuzo  
Region: Pref. of Ibaraki  
Rice type: Yamadanishiki  
Rice milling: 50%  
Tasting temp.: Cold  
Aromatic profile: Refreshing, floral



A sake from Raïfuku brewery whose specialty is the use of flowers yeasts, also called "Hanakobo". Rice here is a Yamadanishiki, recognized as one of the best rice for sake and used for the best ginjo and daïginjo.

**A delicate, fresh and floral sake. A very beautiful ginjo!**

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